

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 93

SEPTEMBER 7, 1935

Number 10

PRAGUE POWDER



For HAMS
For Briskets and Tongues
and All Sweet Pickle Cures

Go down to your pickle cellar and look
at your Pickle Pumps.

Our BIG BOY control measuring device is
what you need. It measures 2 oz. or 3 oz.
or any given amount at each stroke.

This Style No. 3—Combination—is
equipped with needles and hoses
for both vein pumping and spray
pumping.

Just hook on to your electric light
socket, and it's ready to go. Save
your pumper's arm.

Develops a High Color Pumping Pickle

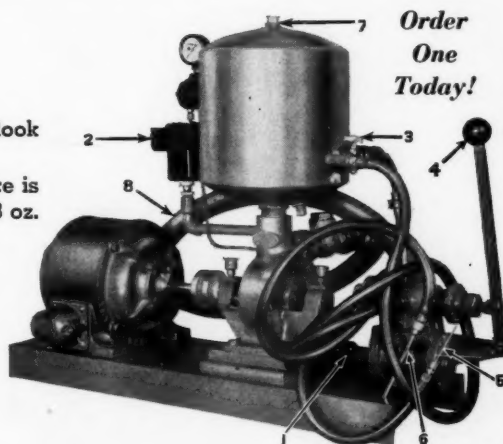
Use PRAGUE Pumping Pickle.

PRAGUE POWDER is a Long Step
Forward to a Ripe Flavor in a Short-
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LET US REASON TOGETHER
If Meats Can Be Cured Better with
PRAGUE POWDER, why not adopt
the PRAGUE POWDER Method?

•
Its Absorption
Creates Immediate
Cure and High
Color Fixation
•

Your Pumping Methods Can Be Improved With a
BIG BOY ELECTRIC PICKLE PUMP

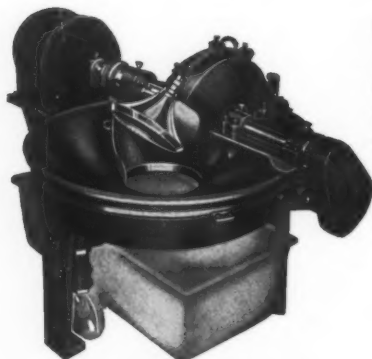


THE GRIFFITH LABORATORIES

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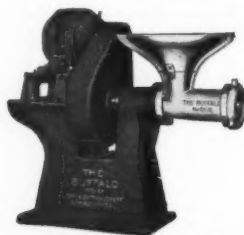
Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

▶▶ "BUFFALO" ◀◀



**"BUFFALO" Self-Emptying
Silent Cutter**

Cuts and mixes a batch of meat in 5½ to 9 minutes; empties it completely in less than 30 seconds, without touching it by hand. Made in 3 sizes.



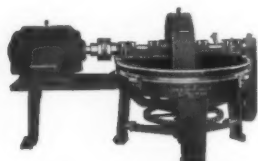
"BUFFALO" Meat Grinder

Cuts without heating or mashing. Equipped with heavy roller thrust bearing and patented drain flange. Made in 5 sizes.



"BUFFALO" Air Stuffer

Equipped with patented leakproof Superior piston, adjustable to take up wear. Leak-proof lid. Made in 5 sizes.



"BUFFALO" Silent Cutter

Backbone of a profitable sausage business. Cuts fine without mashing. Produces finest quality sausage. Made in 7 sizes.



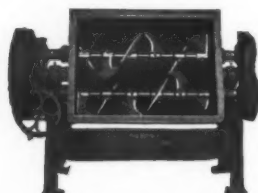
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Cuts uniform fat cubes for blood sausage, head cheese, bologna and other sausage specialties. A great time and labor saver.



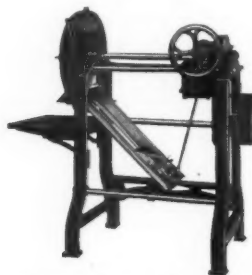
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Puts the casings on the stuffer tube 50% faster than by hand, without tearing the casings or tiring the operator. Pays for itself in a short time.



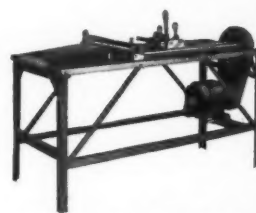
"BUFFALO" Meat Mixer

Scientifically arranged paddles give meat a thorough mixing necessary to produce tasty, uniform, quality sausage. Center tilting hopper. Made in 5 sizes.



"BUFFALO" Bias Bacon Slicer

Gives a 41% increase in width of slices from thin bellies. Slices straight as well as on the bias.



"BUFFALO" Bacon Skinner

Removes the rind from smoked bacon rapidly and without leaving any fat on the rind. Saves time and labor; reduces waste.

It will pay you to investigate the records of performance of these latest model "BUFFALO" machines. Write for complete information.

JOHN E. SMITH'S SONS CO.

BUFFALO, N. Y., U. S. A.

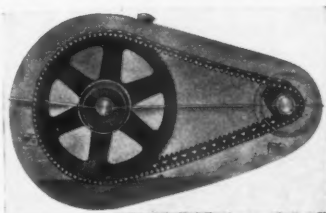
Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment

Chicago Office: 7 Dexter Park Ave., Union Stock Yards, Phone Boulevard 9020

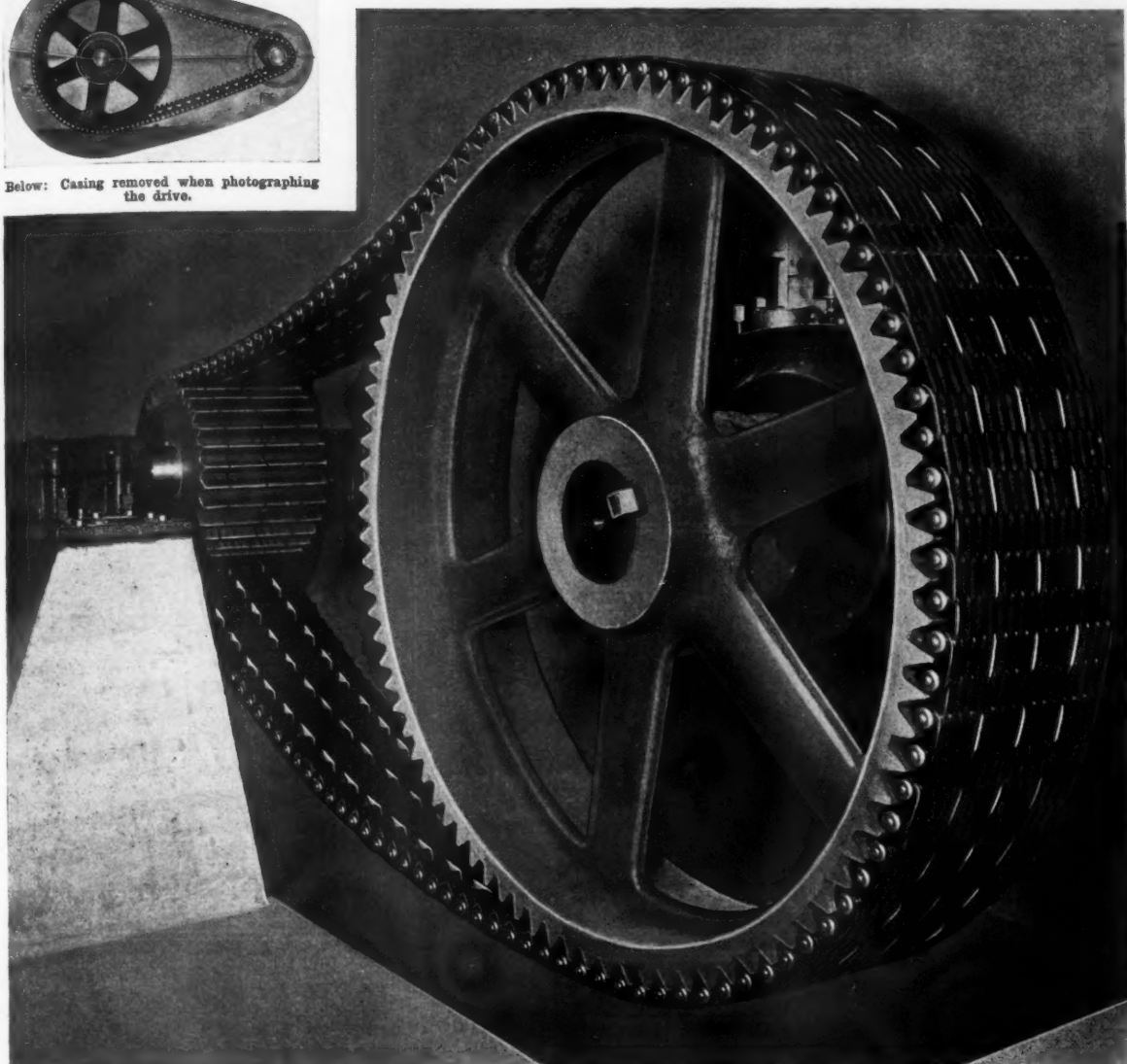
Western Office: 2407 S. Main St., Los Angeles, Calif.

Canadian Office: 189 Church St., Toronto, Ont.

NO UPKEEP . . . NO SLIP . . . PRACTICALLY NO ATTENTION
THE IDEAL DRIVE FOR MEAT PACKING MACHINERY



Below: Casing removed when photographing the drive.



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 Low upkeep expense . . . high production . . . more uniform quality of product . . . safety and automatic lubrication (drive enclosed in oil-tight, dust-proof casing) . . . definite speed ratios always maintained between driver and driven wheels . . . no slip. Drives up to 60 H.P. stocked by distributors.

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SILVERSTREAK SILENT CHAIN DRIVE

Week ending September 7, 1935

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TEE-PAK



—the **HIGH-STRETCH**
casing which will stuff
UNIFORMLY
with 20% EXTRA capacity.

Replace $2\frac{1}{4}$ inch regular stretch with 2 inch "TEE-PAK" HIGH-STRETCH, and save \$10 to \$15 per thousand. Replace the $3\frac{3}{4}$ with our $2\frac{3}{4}$. . . Over 700 leading plants are today using "TEE-PAK" HIGH-STRETCH, and each one is saving HUNDREDS of THOUSANDS of dollars per year . . .

We solicit a generous share of your requirements — because the casing is right, and the price is in line. IMMEDIATE shipment on unprinted orders — 10 days to 2 weeks delivery guaranteed on printed orders.



**STUFFS STRAIGHT AS A DIE
WITH 20% EXTRA WEIGHT**

TRANSPARENT PACKAGE CO. 1019-1025 WEST 35th STREET
CHICAGO, ILLINOIS, U. S. A.



TRAVEL WITH MODERN SAUSAGE SEASONINGS To Heights of Success!

Legg's OLD PLANTATION Sausage Seasonings not only are abreast of the times—their use leads to the heights of successful, repeating sausage sales volume.

Just as the modern ocean liner and the giant zeppelin span the sea . . . as the air liner and streamline trains whisk you across the continent . . . as the airflow auto and modern truck vans facilitate business and the movement of merchandise—so does Legg's OLD PLANTATION Seasoning keep your sausage abreast of the times. They deliver delightful, zestful, uniform flavor and entrancing sales appearance that fascinate the eye and give the palate a thrill of modernization.

Use Legg's OLD PLANTATION Sausage Seasonings that are blended scientifically to your own trade requirements—seasonings with a fullness of flavor that will energize your products and your sales. Test samples on request.

A.C. LEGG PACKING CO., INC.

BIRMINGHAM, ALABAMA.

U. S. A.

"WORLD'S LARGEST BLENDERS OF SAUSAGE



SEASONINGS"

Mr. Packer:

LINK YOUR NAME WITH "U.S."

On Your Meat Grading

The United States Department of Agriculture, Bureau of Agricultural Economy (in its Bulletin M. G. S.—207), has stated that it will be permissible for the individual packer to show his name or trademark as part of regular U. S. grading.

Properly applied, this can be of tremendous value to those packers who will avail themselves of the opportunity offered

BECAUSE

any man on the square doesn't hesitate to have his name hooked up with his products.

Everhot ink-electric carcass markers are equipped with breakable handles. Their full length is 30" but they can be shortened for marking lamb, mutton and pork.



EVERHOT INK-ELECTRIC CARCASS MARKERS

No. 65A

1 1/4" to 2"
Line of Lettering
Complete

\$37⁵⁰

F. O. B. Maywood

No. 65B

1 1/4"
Line of Lettering
Complete

\$32⁵⁰

F. O. B. Maywood



Marker is rolled over the carcass from end to end, leaving a continuous marking, as indicated in the illustration above.

EVERHOT

MANUFACTURING COMPANY

603 S. 10th Ave., Maywood, Illinois
(Suburb of Chicago)

The distinctive design, strategic size and shape, and fine workmanship of these containers by Continental, indicate the smooth functioning of an organization skilled in the science of "packaging to sell." Continental's cooperation, extended to any manufacturer with a packaging problem, includes those three vital merchandising factors—research, design and package development.

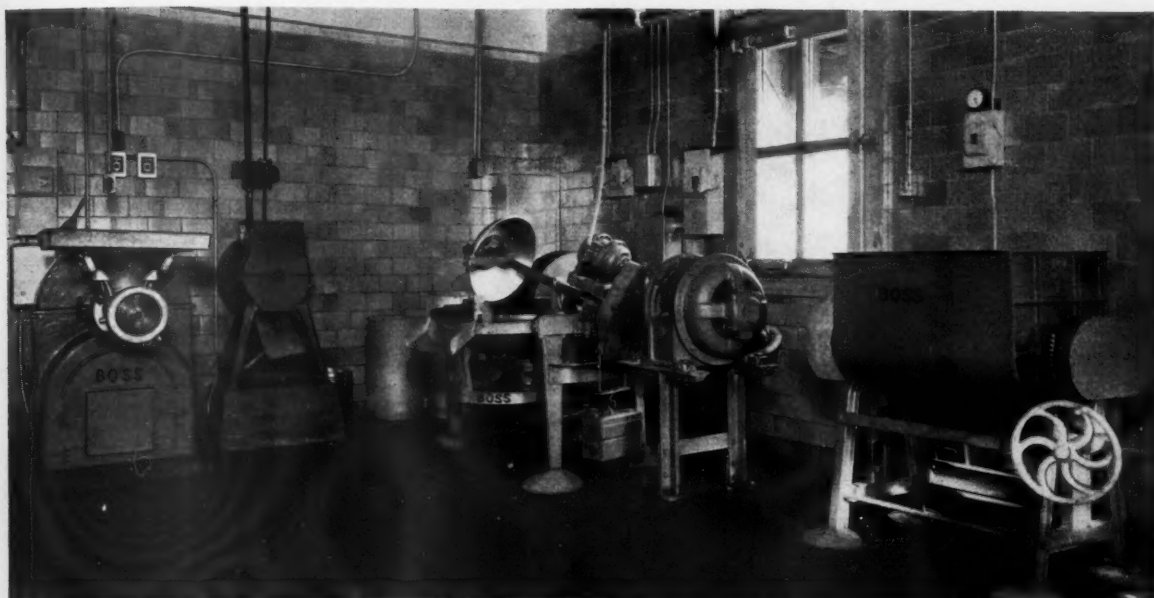


Continental Can Company

WEIL PACKING CO., EVANSVILLE, IND.

SAUSAGE DEPARTMENT

100% BOSS EQUIPPED

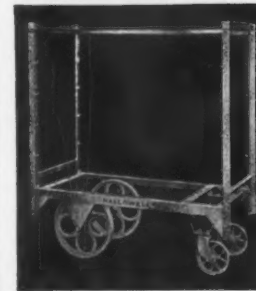
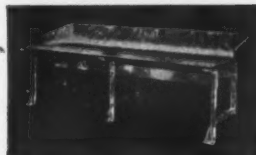
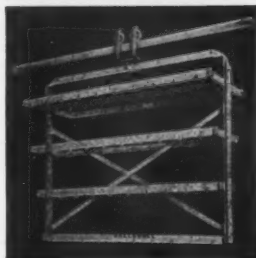
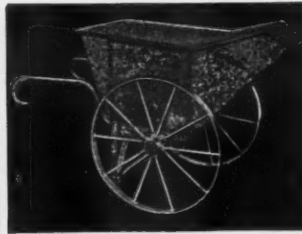
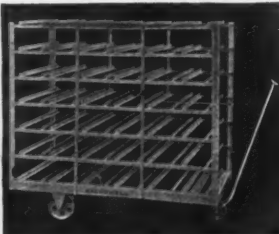
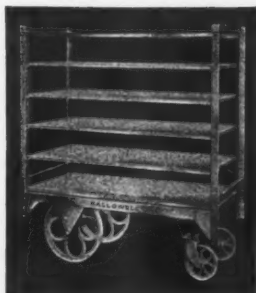


The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

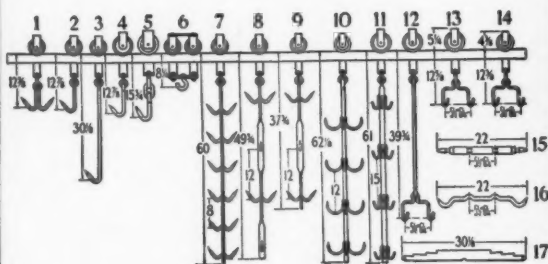
*Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering*

1972-2008 Central Ave.
Cincinnati, Ohio



"HALLOWELL"

Packing Plant Equipment



"Hallowell" Trolleys, Hooks, etc.

The border around this ad gives a fair though incomplete idea of the extensive line of our "HALLOWELL" Packing Plant Equipment. It should not be overlooked, however, that the "HALLOWELL" Equipment possesses a great many novel and decidedly outstanding features of improved design, and in addition that it is of the same high quality as our other nationally known "HALLOWELL" Products.

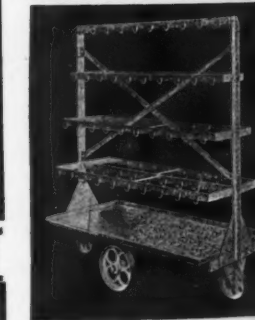
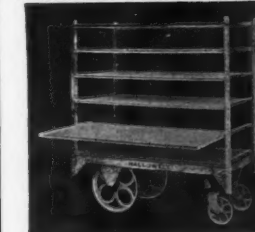
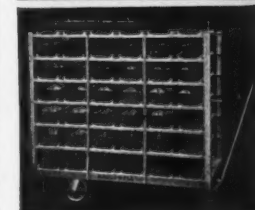
**Be Sure To Get Our Packing Plant
Equipment Bulletin 482**

STANDARD PRESSED STEEL CO.

BRANCHES
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CHICAGO
DETROIT

JENKINTOWN, PENNA.
BOX 550

BRANCHES
NEW YORK
SAN FRANCISCO
ST. LOUIS



WHAT THE NATURAL *Cell Structure* OF CORK MEANS TO YOU IN COLD DOLLARS AND CENTS

FOR countless years in hot, humid regions, Nature has insulated herself with cork. Fabricated into Armstrong's Cork Covering, cork provides cold lines with the SAME PERMANENT PROTECTION against costly heat and moisture infiltration.

If you have a dollar bill handy, take it out and look at it. And then consider this: for every dollar you spend on refrigeration—*today and years from today*—you can make certain of receiving a full 100 cents' worth of cold line performance by insulating *now* with cork!

In the unique cellular structure of cork is Nature's secret for *permanent* insulating efficiency. During long ages, when torrid winds swept Spanish hillsides, the cork oak developed its barrier to the ravages of heat . . . and to the penetration of moisture which conducts heat and causes decay.

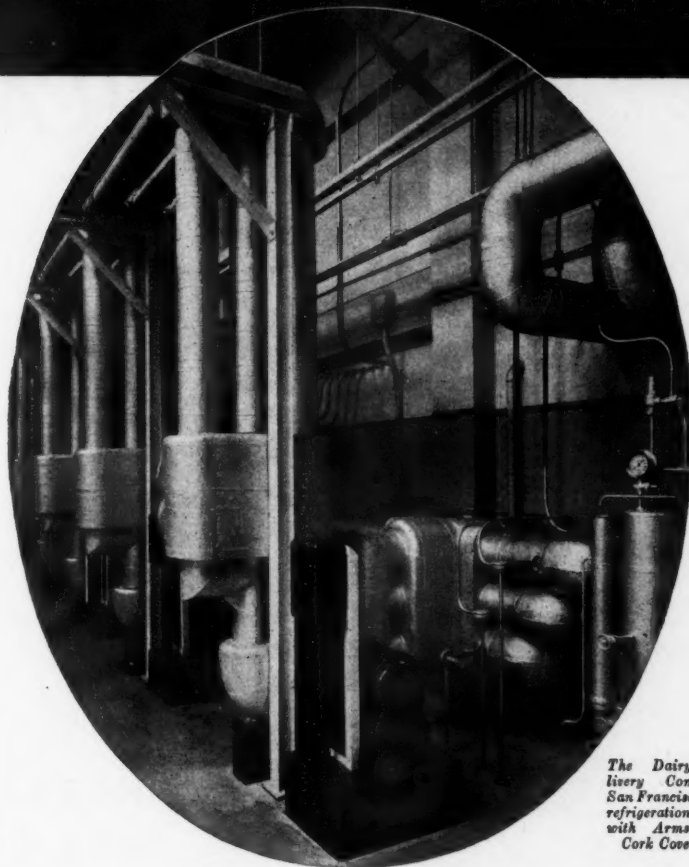
Armstrong's Cork Covering—for cold lines—retains all the qualities which make cork so efficient. It offers users of refrigeration the kind of protection that insures *lasting* insulating efficiency . . . *continued* cold line savings for as long as the equipment is in use. In many cases refrigeration losses

from exposed cold lines amount to more within a year than the cost of cork covering that will serve efficiently for many years. For full de-

tails and samples, write Armstrong Cork Products Co., Building Materials Division, 952 Concord St., Lancaster, Pa.



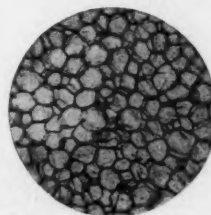
The Dairy Delivery Company, San Francisco, cuts refrigeration losses with Armstrong's Cork Covering.



Armstrong's
**LOW TEMPERATURE
Insulation**
CORKBOARD · CORK COVERING

* NATURE'S OWN BARRIER TO HEAT AND MOISTURE

Viewed under a microscope, cork shows millions of tiny cells. Entrapped in each cell is a minute quantity of still air. These tiny air filled cells give cork its remarkable resistance to heat and moisture penetration. In the making of Armstrong's Cork Covering, only the cleanest, purest granules of this non-conducting moisture-resistant cork are used.



SLICES

right down to the LAST FRACTION

Substantially increased slicing yield is provided by this new MOULDED Dried Beef Inside. It has an even, smooth surface and squared ends.

Since it is moulded to a predetermined shape, positive, unvarying uniformity results. And because of new processing methods the color is bright and constant—no darker areas.

This new product is good looking in the extreme and even better in quality than it looks.

We'd like the opportunity of proving that the new MOULDED Dried Beef Insides are sound purchases and will help your business. Write for further information and quotations, please.



INCREASED YIELD
TRUE UNIFORMITY
BETTER COLOR
FINER APPEARANCE

Armour's STAR
MOULDED DRIED BEEF

ARMOUR AND COMPANY - CHICAGO, ILL.

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Meat Packing and Allied Industries

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AIR CONDITIONING *in* MEAT PROCESSING

Explanatory Note

"Air conditioning" is often a misunderstood term. To some it means home comfort; to others a condition in industrial processing.

In the meat plant air-conditioning involves regulation of air temperature, humidity and movement principally, and is applied for a variety of purposes, from increasing employees' comfort and efficiency to reducing spoilage of product, increasing yields and cutting processing costs.

From the dollars-and-cents angle few subjects are of more importance to the meat packer than air conditioning. He should know, therefore, not only what it will do for him, but also how it can be applied. Packers who have thought of air-conditioning as obtainable only with elaborate and costly equipment may get a different slant on this subject from the accompanying article, prepared by an air conditioning expert.

might be stated to be "air conditioning of human beings," or the surrounding of human beings with comfortable atmospheric conditions—as distinguished from "product conditioning," or the sur-

● An Outline of the Problem and Suggestions for Its Solution

By WALTER JONES*

AIR CONDITIONING was first applied for the benefit of processed products in industrial plants. Its purpose was, invariably, to stabilize physical properties of the product, which tend to be unstable under varying conditions of temperature, humidity and air motion over the product.

It next spread to the comfort field, where it is now receiving its greatest impetus. In this field the objective

rounding of perishable products with atmospheric conditions which are most favorable.

Four Fundamentals

Regardless of whether human beings or perishable products are involved, air conditioning always includes, among others, four fundamental considerations:

1. Temperature.
2. Humidity.
3. Air motion.
4. Air purity.

Product conditioning in the meat processing industry can therefore be defined as the science or art which has to do with the surrounding of meat and meat products with the most favorable conditions of temperature, humidity, air motion and air purity.

Effect of unfavorable conditions upon "cold storage" products (perishables) is often more disastrous than upon industrial products. This field therefore offers an especially rich opportunity for the application of air conditioning practices toward better preservation and reduction of shrinkage and spoilage, whereas older practices in "cold storage" dealt largely with maintenance of the proper temperature. Air conditioning or "product condition-

*Engineer, Carrier Engineering Corp., Newark, N. J.

ing" practice recognizes that humidity, air motion and air purity are of equal or in some cases even greater importance than temperature.

Importance of Air Conditions

Relative importance of the four fundamental factors vary greatly with the products, and with the same product in the various steps of processing.

Ordinarily, temperature alone is important to packaged goods where the product is not exposed to the air.

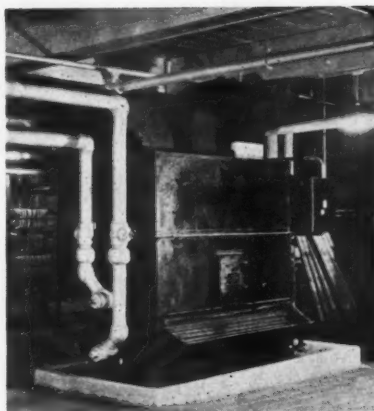
But temperature and air motion are of outstanding importance in the rapid chilling of fresh-killed carcasses. In this case humidity control as such is of little importance, except as it relates to the elimination of fog and condensation. This elimination is accomplished primarily by positive control of the air motion over the product.

Temperature, humidity and air motion all are important to exposed meat and meat products in the holding and processing rooms. It is the latter group which most requires and offers the richest opportunity for careful application of those practices of low temperature air-conditioning which recognize the importance of humidity and air motion to the preservation of appearance and control of shrinkage.

Control of Spoilage

Spoilage may range in degree from loss of attractive appearance to complete putrefaction and decay. Fermentation and decay in general are caused by the growth of bacteria, either present normally in the product or acquired by contact with air or adjacent products. Low temperatures control spoilage by reducing the activity of these organic substances and bacteria.

Air purity reduces spoilage by retarding the transfer or growth of bacteria and mould spores, especially in those cases where the product is held for a relatively long time (meat holding rooms, for example). The use of



UNIFORM TEMPERATURE AND HUMIDITY

There must be air movement in a cooler to maintain proper conditions of temperature and humidity. In sausage coolers this air movement must be quite slow, but positive and uniform. The Carrier unit in this sausage cooler is of the brine spray type. It has been designed to move a large volume of air without perceptible draughts, and to maintain a humidity of 80 per cent.

brine spray cooling apparatus is especially effective, because of the washing of the air and antiseptic action of the brine solution.

Humidity affects spoilage through its influence on the activity of some bacteria. For example, mould growth is accelerated at high humidity even at low temperatures.

Air motion (uniform and positively controlled) reduces mould growth by avoiding local stagnation of air which builds up to a high humidity. It also avoids the unsanitary effect of dripping ceilings and wet floors, which are breeding places for harmful bacteria.

It is seldom possible in low-temperature conditioning of exposed meat products to consider humidity and air motion separately, because it is usually necessary to effect a compromise be-

tween those conditions which are most effective in retarding mould growth and those which cause drying of product.

Control of Drying or Shrinkage

Drying or shrinkage—except where it is the object of a process such as smoking of meats, drying of certain types of sausage, etc.—causes loss in value through impaired appearance and loss of weight.

Animal products consist of microscopic cells which permit the passage of moisture through their walls, and there is a certain amount which finds its way to the surface. Generally speaking there will be less at low temperature than at high temperature.

The object is to surround the product with air, at low temperature, having the combination of high humidity and low but controlled air motion, which will carry away this normal amount of moisture. If conditions are too stagnant moisture will collect, causing sliming and mould growth. If humidity is too low and air motion too great, then drying and excessive shrinkage will occur, with attendant discoloration and loss of attractive appearance.

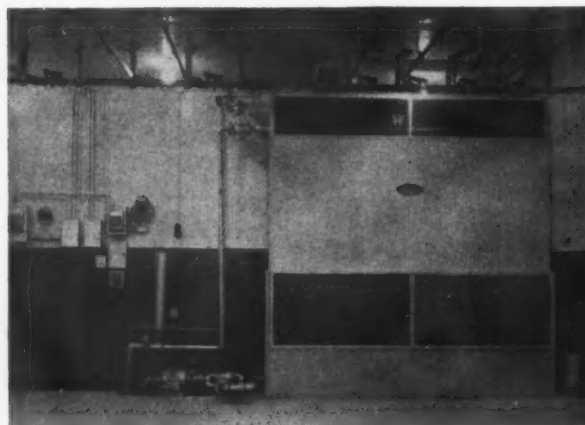
Air Circulation

In low temperature product conditioning, forced air circulation is used almost to the exclusion of gravity circulation with ordinary pipe coils. This is because

1. It permits greater uniformity of distribution.
2. It is positive and better adapted to control.
3. It permits use of a wider range of velocities.
4. It permits marked economies of equipment and space.

The limiting velocities of the air are determined by the type of product and the humidity requirement. An increase

(Continued on page 25.)



BEEF SELLS BEST WHEN QUALITY IS MAINTAINED WITH CORRECT TEMPERATURES AND HUMIDITIES.

Relative humidities of 85 to 90 per cent are desirable in beef holding coolers. This, in combination with any desired temperature, is readily obtainable with a properly designed refrigerating system. The Baker unit cooler shown here is of the brine spray type and is installed in the beef sales cooler of the Lincoln Packing Co., Lincoln, Neb. This cooler is located on the first floor of a new cooler building and has a capacity of 300 to 325 beef carcasses.

Convention to Feature Exhibits

ONE of the attractive features connected with each annual packers' convention is the exhibition of packing-house machinery, equipment and supplies. At this year's 30th annual convention of the Institute of American Meat Packers, to be held at the Drake Hotel, Chicago, from October 18 to 22, the exhibition promises to be more interesting and extensive than ever.

Space for exhibits will be provided in the Tower and French Rooms on the main floor of the Drake Hotel, convention headquarters. These rooms adjoin the room in which the convention sessions will be held. Exhibits will be limited to machinery and mechanical aids and supplies (except certain proprietary preparations for curing and similar uses) used in the meat packing industry.

Rules for Exhibitors

Applications for space from members and associate members will be filled in

management requests that all installations be completed on Wednesday, if possible.

Hours of Exhibition

The exhibit will be open from 8 a. m. to 10 a. m. and from 5 p. m. to 10 p. m. on Friday, October 18 and Monday, October 21. On Saturday, October 19, the exhibit will be open from 8 a. m. to 10 a. m. and from 12:30 p. m. to 10 p. m. On Sunday, October 20, the exhibit will be open from 10 a. m. to 6 p. m. It will close at 6 p. m. on Tuesday, October 22. The exhibit will be open on Tuesday, October 22, from 8 a. m. to 10 a. m. and from 5 p. m. to 6 p. m.

Applications for space from members and associate members will be filled in the order received. In order to assure space to members and associate members, requests for space from non-members will not be filled until after September 16. Any space available

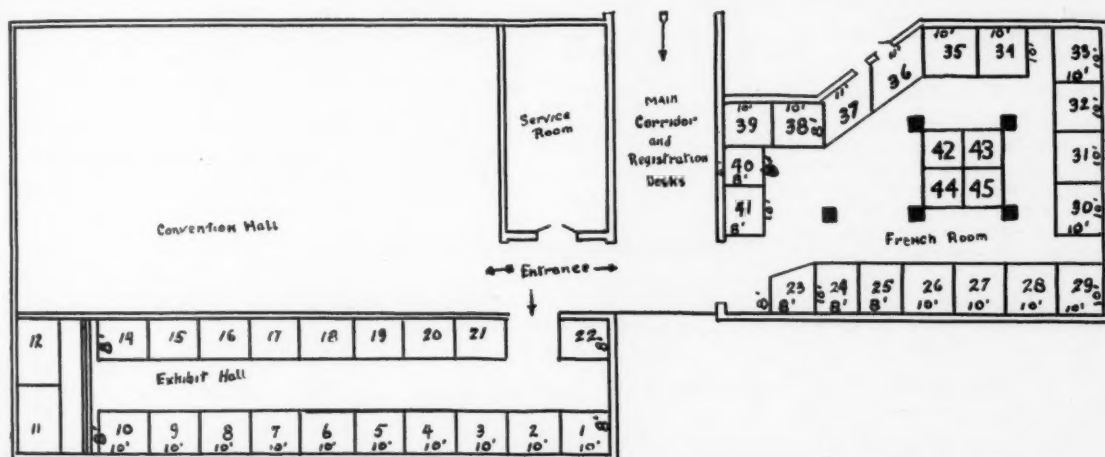
made by lot in the presence of representatives of the companies which have requested the same space.

Installing the Exhibits

All shipments should be addressed to the exhibitor, in care of the Institute of American Meat Packers Exhibition, Drake Hotel, Chicago, and bills of lading sent to the Drake Hotel for handling with the drayage contractor. Drayage charges will be billed to the exhibitor by the drayage contractor. Express shipments should be shipped in the same manner as freight shipments.

The Drake Hotel Company will furnish reasonable service free for unpacking and delivery of exhibits to exhibition room. Any unusual time required for this purpose will be billed to the exhibitor by the Drake Hotel Company at 75c per man per hour for laborers; for carpenters, electricians, and plumbers, \$1.50 per man per hour.

The Institute reserves the right to



PLAN OF EXHIBIT SPACE AT PACKERS' 30TH ANNUAL CONVENTION AT CHICAGO.

the order received. Booths, with signs giving the name and address of the exhibitor, must be obtained from the Institute of American Meat Packers, 59 East Van Buren st., Chicago, at a cost of \$10 for each booth and sign. If desired, the Drake Hotel can furnish furniture, rugs and other booth equipment, and the hotel will furnish all electrical connections at a small charge for the time and material used for the connections.

In order that there will be as little delay as possible, the exhibits should all be in place by 8 a. m. on Friday, October 18. To facilitate matters the exhibit space will be open to all exhibitors on and after 9 a. m. Monday, October 14, for installation of exhibits. Owing to the fact that another convention will be in session at the hotel on Thursday, the

then may be reserved by non-members at a charge of \$100 for space and \$10 for booth and sign. In case of conflict, however, preference will be given to members and associate members of the Institute. Requests for space reservations should be sent to the Institute, 59 East Van Buren st., Chicago, marked for the attention of H. L. Osman. As far as possible, space requested will be reserved.

The foregoing reservations will be honored but no reservations for the exhibit to be held in connection with the 1936 convention can be accepted prior to the issuance of the special announcement regarding the exhibit. Requests for space still open will be filled in the order in which made. In case requests for identical space are made at the same time, decision will be

pass on the eligibility of all exhibitors and exhibits and to bar such as are deemed ineligible. No exhibitor may assign or sublet the whole or a part of his allotted space. It is understood and agreed that exhibitors will be responsible for any damage to walls of rooms in which exhibits are to be shown and the actual cost of repairing said damage, if any, will be paid by the exhibitor or exhibitors responsible for the damage.

Rates for Exhibitors

No charge will be made to Institute members and associate members for floor space occupied by one booth. Charge of \$10 for erection of booths and for signs should be paid to the Institute. Space for only one booth will

(Continued on page 27.)

Producers Attack AAA Act— Ask Share of Hog Tax Refund

A NEW ANGLE in the processing tax situation developed this week when a group of twelve farmers filed suit in the superior court of Cook County, Illinois, asking a share in sums of money, representing processing tax payments, which the farmers declared several Chicago packers had shifted back to sellers of hogs.

Suit was filed against Wilson & Co., Swift & Company, Armour and Company, T. M. Sinclair & Co., Ltd., Illinois Meat Co., Miller & Hart, Inc., C. A. Burnette & Co. and Fuhrman & Forster Co. The plaintiffs declared the suit was in behalf of themselves and all other persons similarly situated.

The farmers' complaint attacked the Agricultural Adjustment act and the hog processing tax on grounds similar to those urged by packers in their own suits. The complaint also detailed results of Chicago area packers' suits against the tax, stating that injunctions had been granted and arrangements made for providing bond or setting aside processing taxes in escrow.

Producers Want Their Share

Return of impounded taxes to packers, in event the AAA is declared unconstitutional, would be inequitable, the complaint declares. The farmers argued that they and other producers had an interest in these funds, which interest could only be decided by a court of equity.

The group of farmers say the price of live hogs is established by subtracting from the market value of products of such hogs, the cost of processing and packers' profit. Accordingly, they claim, the packer has added the processing tax to his cost of production in determining the market price for hogs.

The complaint declares, "that during the period for which the processing taxes have been retained by the defendants as aforesaid, the difference between the market price of live hogs sold by the hog producer to the packer and the market price of the pork products made from such hogs was substantially equal to the entire cost of processing such hogs, plus a reasonable profit to the packer thereon, plus \$2.25, the amount of the processing tax."

Southern Judge Upholds Act

Constitutionality of the amended Agricultural Adjustment act was upheld by Judge Edwin R. Holmes in federal district court at Yazoo City, Miss., this week in denying an injunction restraining collection of processing taxes on cotton. The decision was rendered orally without amplification.

No further move was made this week by federal authorities to carry out their

announced plan of asking for dissolution of injunctions already granted hundreds of processors.

Fewer injunction suits are being filed by meat packers since passage of the AAA amendments. Two companies which have recently filed suit are:

Pepper Packing & Provision Co., Denver, Colo.

Grandview Poultry & Livestock Co., Grandview, Wash.

MEAT EXHIBITS AT FAIRS

With displays showing the place of meat in the reducing diet, the unusual in meat cuts, cuts for the economical shopper—as well as cooked meat dishes and other features—the National Livestock and Meat Board has completed plans for launching its fall program of meat exhibits at live stock expositions and fairs across the country. The first of these exhibits was staged the week of August 12 at the Mississippi Valley Fair and Exposition, Davenport, Ia.

The reducing diet display—an innovation in exhibit displays—will present meat dishes and other foods used in the weight reduction diet originated by Dr. Leo. K. Campbell of Rush Medical College, Chicago, cooperating with the

Board. Studies in the use of this diet with patients ranging in age from 14 to 67 years have shown that it was successful in accomplishing weight reduction losses averaging 10 pounds per month.

Displays of unusual meat cuts will feature cuts of value for special occasions, and will include "frenched" rib roast of beef, crown roast of pork, "frenched" style leg of lamb and others. An appetizing array of beef, pork and lamb cuts in the "meat for economy" display will show possibilities in a wide variety of meat dishes for the thrifty shopper.

An added feature at this year's exhibits will be a display of beef, pork and lamb cuts showing portion of the carcass from which each is derived. Display of cooked meat dishes will be of special interest to the homemaker, since it illustrates the wide variety possible in the meat portion of the meal, and will also display foods which accompany meat to the best advantage.

Among the events at which the Board's meat exhibits will be installed are the Iowa State Fair, Illinois State Fair, Ohio State Fair, Michigan State Fair, Kansas State Fair and Free Fair, Eastern States Exposition at Springfield, Mass., the Dairy Cattle Congress at Waterloo, Iowa, the Des Moines, Iowa, Food Show and others.

BRUISED MEAT EXHIBIT

For the purpose of passing valuable information along to the producer, an exhibit of soft and bruised pork was held at the National Swine Show, in conjunction with the Illinois State Fair, during week of August 17 to 24, by the Institute of American Meat Packers in cooperation with the National Livestock Loss Prevention Board.

The exhibit was shown in the swine barns where a large number of producers would be present to study it. Fresh cuts of pork were displayed, comparing quality of pork produced from hogs fed on a diet including whole soy beans, with quality of pork produced from hogs fed on a diet excluding whole soy beans. It was believed a comparison of this sort would impress upon swine growers the fact that a hog fed on a diet including whole soy beans would produce pork and lard of low commercial value, which would in turn lower the value of such hogs.

Bruised hams, sides, and bellies were also exhibited to show the damage done by clubbing, kicking, slippery loading chutes, whips, sharp corners and nails. Posters outlining losses which are incurred each year by such mishandling were placed around the exhibit and swine barns on the fair grounds.

When in need of expert packinghouse workers, watch the classified pages of THE NATIONAL PROVISIONER.

HERE AND THERE IN A Program FOR MEAT

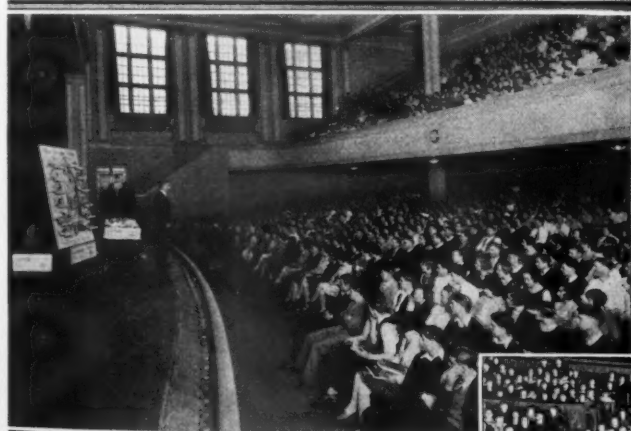
ON THE OPPOSITE PAGE are illustrations of two phases of the National Livestock and Meat Board's educational program as carried on throughout the country.

In the upper half of the picture are shown typical educational meat exhibits as presented at livestock expositions and fairs. Below are illustrated activities in schools of meat cookery and lectures and demonstrations as presented before students of high schools and colleges. Both the latter activities set new attendance records during the year.

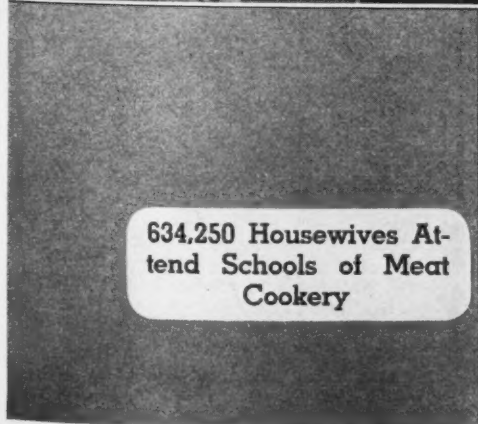


More Than 4 Million Persons View
Educational Meat Exhibits at 17
Live-Stock Expositions and Fairs

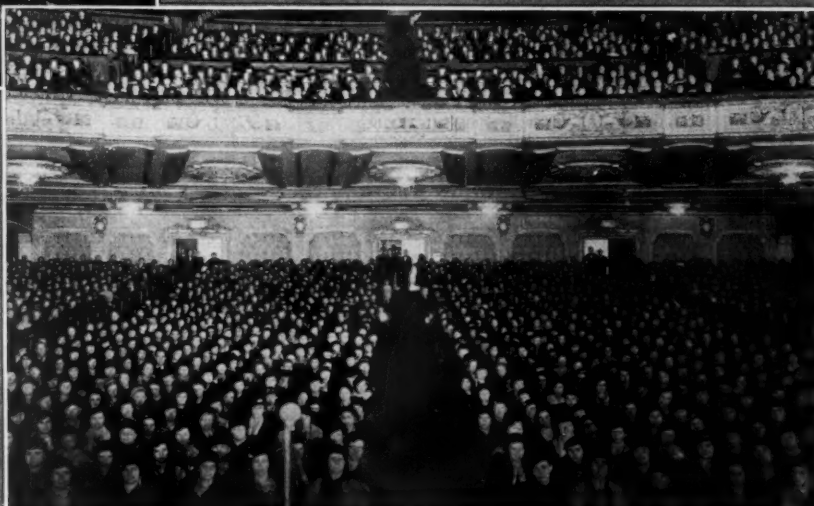
Here and There in the PROGRAM FOR MEAT



Lectures and Demonstrations on
Meat Reach 142,334 Students in
241 Schools



634,250 Housewives At-
tend Schools of Meat
Cookery



Practical Points for the Trade

Freezing Sausage Meats

A packer who wishes to safeguard himself against a shortage of sausage materials finds that he may obtain a supply of good grade cows from nearby territory. He asks if it would be practicable to freeze such beef. He says:

Editor THE NATIONAL PROVISIONER:

I believe I will be able to buy plenty of good grade cows from farmers and dairymen in nearby territory who are reducing their herds. In view of the present situation in sausage materials, would it be practicable to freeze such beef and use it later? How is this meat handled?

Freezing of meat for later use in sausage manufacture is done quite extensively. The great mistake commonly made in freezing meats for later use in sausage manufacture is that meat is allowed to stay in cooler, or to lie around in cutting room for some time before it goes into freezer. *Too often meat is frozen only when there seems nothing else to do with it.* Such meat will not come out of the freezer as good as it went in.

Beef for freezing should be boned out and cut in pieces not over one-half to one pound in size. It should be handled strictly fresh, going right from the cutting table into freezer, which should be held at a temperature of zero to 10 degs. below.

It should be frozen in thin blocks, 18 to 20 ins. wide, 25 to 30 ins. long, but not more than 3 or 4 ins. in thickness. It is best to freeze in shallow boxes made of good substantial lumber so they can be used time and again. The wood should be well surfaced and oiled so it will not absorb any meat juice. The meat is then placed in boxes and packed down.

When frozen through, the box should be turned over and shaken so frozen cake of meat will drop out. These blocks of meat can then be piled up in freezer until needed.

Do not thaw the frozen beef before using it in sausage. If it is thawed the chances are it will give poor results. Where any quantity of frozen meat is used there should be a meat shaver, such as can be bought from any butchers' supply house.

After shaving, either by hand or by machine, meat is put through grinder with fresh meat and then into silent cutter with salt, sugar and saltpetre. It can then be stuffed or put on shelves in the cooler overnight to cure.

The mixture of frozen and fresh meat can be on a 50-50 basis. If used with hot bull meat an even larger quantity of frozen meat can be used with good results.

The sliced frozen meat keeps the mixture cold, and little or no ice need



be added, especially if product is to be cured over night. It may be that the next day when it is used some ice may be needed.

The chief thing in preparing meat for freezing and later use in sausage is that it must be handled strictly fresh, frozen in thin slabs, and not thawed out before using.

This method of handling applies to either beef or pork.

Baked Ham Troubles

A number of packers prepare a decorated and flavored baked ham which is sold mainly to the delicatessen trade. A packer who makes such a specialty has been having difficulty with the appearance of his product. He writes:

Editor THE NATIONAL PROVISIONER:

We have been using a mixture of brown sugar, spices and gelatin on our baked hams, but this mixture becomes soft and sticky after a short

time in the cooler, and has aroused adverse criticism among our customers. Can you tell us how to correct this trouble.

In the first place, hams should not be held in the cooler at any time. Only enough hams should be baked for the day's requirements.

In many plants hams are baked during the night, to be ready for delivery in the morning. Others start baking at 6 a. m., and have baked hams ready for delivery by 8 to 9 a. m. They are delivered fresh from the ovens, and will hold up for a few days.

All baked hams in time will become sticky if held in a cooler, if they are prepared with a sugar coating. Furthermore, baked hams held in the cooler will fade and will have an unattractive appearance.

A good method is to place the hams in a very hot oven at 600 degs. Fahr. Score fat side of ham, sprinkle with granulated sugar, brown for 8 min. sprinkle a second time with granulated sugar. Put it on fairly thick, then brown for 8 min. more. This will make a nice, hard-candied surface. Sell promptly, fresh from the ovens.

If these hams are decorated with pineapple slices and cherries, they will have an "eye appeal" that will sell and a flavor that will repeat in sales.

There is a basting material called "Baysteen" that produces a glossy finish on baked hams without the usual stickiness encountered in baked hams. It is claimed that the finished baked ham may be wrapped in transparent paper without danger of destroying appearance of product when removing the wrapper.

Effect of Water on Cure

Does hard water have an influence on curing? A packer who has been operating with an ample supply of soft water writes:

Editor THE NATIONAL PROVISIONER:

We are considering the use of a rather hard well water in our plant. Would the use of this type of water in our curing and cooking necessitate any change in our processes?

A number of tests which have been made in the industry have given no indication that hard water has any noticeable effect on the curing process in respect either to quality, flavor or curing time.

As a general rule no consideration is given to this detail of curing, as packers using very hard water apparently are able to produce as good cured meats as packers using softer water. It is suggested that this inquirer run a series of curing tests with the hard water to determine the results in his own plant.

What Is Boiled Ham Shrinkage Cost?

Certain costs in making boiled hams vary directly as the value of the product varies.

Chief among these is the cost of shrinkage.

Anyone who figures costs, particularly for the purpose of arriving at selling prices, must keep this factor in mind.

This shrinkage item must be EXPRESSED in cents per pound but must be FIGURED from the value of the raw material used.

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of boiled hams. This gives the different percentages of shrinkages and at different value levels. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 10c stamp. In larger quantities, please write for prices.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "How to Figure Shrinkage Cost in Making Boiled Hams."

Name
Street
City

Enclosed find a 10c stamp.

Cutting Costs in the Plant

This year, as never before, the meat packer must practice all sorts of economies if he is to make a living profit out of high-cost raw materials due to reduced livestock supplies.

Ideas and suggestions for plant economies—most of them in successful operation in plants observed by THE NATIONAL PROVISIONER—will be reported in this column from time to time.

Cuts Costs by Skinning Veal While Hot and Delivering With Shroud On

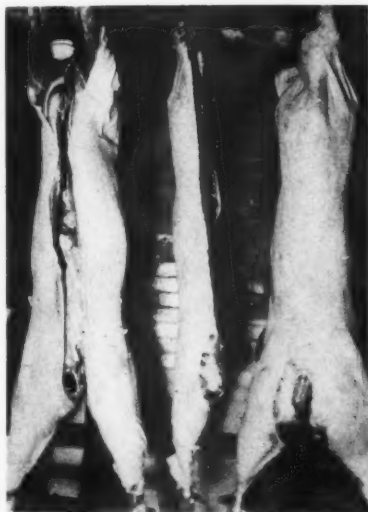
CALF carcasses are being clothed (shrouded) on the killing floor in the plant of the Kroger Grocery & Baking Co., Columbus, O., in the same manner in which it is customary to clothe beef carcasses.

Calves are skinned on the rail and washed thoroughly with warm water under high pressure. Muslin cloths are then dipped in water as hot as the workmen can stand, wrung, and applied

half. A cheesecloth bag is slipped over the carcass before delivery.

"Calf carcasses handled in this way are a decided improvement from the standpoint of quality and appearance, as compared to carcasses delivered with the skin on," says Superintendent McConkey. "They reach the dealer in a clean, dry and firm condition and have been found to keep much better than cold-skinned carcasses.

"Cost of cloth and the expense of applying it may seem to be an objection to this method of handling calf carcasses. While these are factors to be considered, we have found that they are largely, if not entirely, offset by saving in labor of hot skinning as compared to cold skinning, and better grade of skins (less cuts and scores) secured."



NEW WAY TO MARKET VEAL.

Carcasses are split and delivered with the clothing (shroud) on. The cloth sticks tightly to the carcass after splitting. A cheesecloth bag is slipped over each half before it leaves the plant. In addition to maintaining quality and good appearance of carcasses, clothing veal has been found more economical than cold skinning.

to the carcasses, being stretched tightly and skewered in place.

While it is customary in the case of beef carcasses to remove the cloth the next morning, Kroger is delivering calf carcasses with the cloth in place, the carcasses being split before leaving the plant. The cloth sticks tightly to each

packers and sausage manufacturers in these days of small volume and high unit production costs is being made in the sausage manufacturing department of the Sugardale Provision Co., Canton, O. This company uses in its silent cutter, when chopping meat, ice that has been crushed to the consistency of snow, resulting in little or practically no dulling of knives. This is a saving that would be worth making in most sausage kitchens.

The crusher, while owned by the packing company, is installed in the plant of the local ice company, who operate it and deliver the crushed ice to the packer. The packer, of course, saves the labor of one man in his sausage kitchen, and the ice company is able to use up pieces of ice that could not be sold otherwise and, therefore, would be a loss.

PACKERS FACE PENSION TAX

Two new forms of tax will be added to those already paid by the meat industry as a result of enactment of the federal social security bill.

Private pension systems of meat packing companies, a number of which are strong and well-established, will not be exempt from the federal government's permanent old age benefit plan. This provision, if carried out, would virtually extinguish such systems. However, a congressional committee has been appointed to study the possibility of retaining private plans under certain conditions.

Tax rates for old age benefits will begin at 1 per cent of individual packer's 1937 payrolls, rising $\frac{1}{2}$ of 1 per cent every three years until the maximum of 3 per cent was reached for the year 1949 and thereafter. Employees will contribute on the same scale, the money to be deducted from their wages by their employers. That part of wages received from one employer in excess of \$3,000 in one year will not be taxed.

The new law levies a second payroll tax on packers to finance unemployment insurance. Workers are not taxed for this. This tax, first payable in 1937, will equal 1 per cent of the employer's 1936 payroll. It will be 2 per cent the next year and 3 per cent thereafter.

The packers' tax bill for social security (estimated on basis of 1933 census of manufactures figures) will amount to \$2,240,000 in 1937; \$3,360,000 in 1938 and reach a maximum of \$6,720,000 in 1949. The employees' contribution in that year will be approximately \$3,360,000, no payment being made for unemployment insurance.

Old age taxes will go to aid state old age pension systems and to finance a federal old age annuity plan beginning in 1942. State unemployment systems approved by the federal government would be encouraged and sustained by means of a 90 per cent credit to employers for state unemployment taxes paid.

SAVINGS IN SAUSAGE KITCHEN

An economy worth considering by

A Meat Loaf Delicacy

Have you ever tried furnishing the trade with a fancy macaroni and cheese loaf?

It's a specialty meat that is popular any time of the year, but especially so in the summer months.

Try THE NATIONAL PROVISIONER's macaroni and cheese loaf formula and see if your trade does not like it.

Send a 10c stamp with request for reprint of the formula and directions which appeared in a recent issue, using the coupon below:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago.

Please send me reprint of Macaroni and Cheese Loaf formula. I am a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City

(Enclosed find 10c in stamps.)

A PROFITABLE NEW SPECIALTY

Skinless **SMOKED PORK SAUSAGE**

• Appetizing in taste . . . and a quick "repeater"
... is Skinless Smoked Pork Sausage. The Skinless
feature, made possible by "VISKING" Casings adds
that touch of newness that lifts this item out of the
ordinary . . . makes it a tasty delicacy easy to in-
troduce to your trade.

PATTETTES

Still the ideal way
to market fresh
pork sausage—con-
venient, economi-
cal, profitable.

In addition to having an attrac-
tive specialty . . . you can save
on casing costs.

Ask the Visking Representative
for tested formulas, or write us.



"VISKING" is the registered trade-mark of The Visking Corporation to designate its cellulose Sausage Casings and Tubing.

THE VISKING CORPORATION

6733 WEST 65TH STREET • CHICAGO, ILLINOIS

It is Good Business Policy to Identify Sausage

SAUSAGE manufacturers may disagree on many matters of policy, but the value of identifying products is not a matter for argument.

More than 80 per cent of sausage manufacturers questioned by THE NATIONAL PROVISIONER in a recent survey to determine causes of declining sausage consumption identify their products with firm name or trade mark, or both.

Of the 20 per cent of sausage manufacturers who at present do not identify their products, practically none could be found who would admit there are any objections to the practice. Asked why they do not identify under the circumstances, the reply invariably was that they "haven't got around to it." Some in this latter class are making plans to identify; others said they would do so soon.

Better Identification Needed

Producers of quality sausage always identify their products.

This is done through use of printed casings, wrappers and packages, tagging, branding, etc.—identifying each piece as far as practical. While some are using such methods of identification because they feel competition forces them to do so, by far the greater number are keeping up-to-date with developments—using printed casings, wrappers, packages and other identifying means which have more than the average sales appeal, and which adequately reflect quality.

A casual review of wrapper and container design, colors and general attractiveness, however, leaves the impression that considerable improvement is possible in many instances. Too many packages that belong in the "two-cylinder automobile" age apparently are in use.

Many Identify Only First Grade

Of sausage manufacturers questioned who produce more than one grade of product, less than 23 per cent identify other than their first quality.

The reason most often given for not identifying the cheaper grades is that a brand or trade mark on product made to meet competition hurts the sales of better grades. According to packer testimony—reported in a previous article in this series—products made to sell at a price reduce consumption of the more profitable quality grade, whether or not the latter is branded.

But of those who produce more than one grade of product and identify the cheaper as well as the quality grade, only 50 per cent think it advisable to use firm name on the cheaper grade.

It is recognized that it is poor policy to manufacture this kind of sausage in the first place, and less advisable to let the consumer know where it comes from.

Substitution a Problem

There appears to be a growing practice among sausage manufacturers who are identifying their sausage to take all precautions possible to prevent substitution in retail stores. Usually this takes the form of printed casings branding, banding or tagging the individual products, in addition to the use of wrappers and containers.

One of the complaints most frequently heard from sausage manufacturers is that some retailers have no scruples against reusing for cheap product boxes and counter display cartons in which quality products were sold originally. Such practices, of course, react unfavorably on the sausage manufacturer whose name appears on the container.

It is to prevent such loss of consumer good will that other means of identification are now being used in addition to wrappers and containers. In this connection more and more producers of quality products are using advertising of one kind or another to acquaint customers with the fact that their products are marketed in printed casings on which firm name and trade mark appear or are branded or banded, and to warn against acceptance of products not carrying identifying marks.

Practically 50 per cent of all sausage manufacturers contacted in making this survey market small goods in consumer packages, either wrapper or cartons and stuffed in 1-lb. printed casings. Branding of the larger sausages and meat loaves is common. Stickers, tags

Identifying Sausage

Eighty per cent of sausage manufacturers identify all or some of their products.

The 20 per cent who do not believe it's good policy, but "haven't got around to it."

Seventy-seven per cent of sausage manufacturers who make more than one grade do not identify the cheaper product.

Of those who brand or trade mark cheap product 50 per cent do not use firm name.

Branding, banding and tagging individual pieces and use of printed casings to prevent substitution is growing.



SHE KNOWS IT'S GOOD.

Quality sausage is always identified, and the consumer recognizes it when she sees it and doesn't object to the price.

and bands are also used for purposes of identification.

This is the third of a series of articles on the sausage situation as revealed by THE NATIONAL PROVISIONER survey.

CHEESE GAINS OVER SAUSAGE

Cheese is one of the important competitors of sausage.

Since 1927 cheese consumption has increased 37.6 per cent.

Sausage consumption today is considerably under what it was in 1927, despite the fact that there has been a steady increase during the past two years.

It is not believed that this increased cheese consumption has been entirely at the expense of sausage, or that cheese is preferred by the greater percentage of consumers. However, cheese does replace sausage in considerable measure on the American dining table, and increasing cheese consumption can only mean that the market for sausage has been reduced accordingly.

Cheese and sausage are sold in the same kinds of stores, often out of the same showcase. If consumers are choosing cheese in greater quantity, there must be good reasons for their action.

Packers and sausage manufacturers might not find it expedient to emulate in detail the merchandising methods of cheese manufacturers, but it seems reasonable to believe that the tactics which are helpful in encouraging consumers to purchase increasing quantities of cheese might also be adopted to advantage, at

**DEALERS
LIKE
TO SHOW IT
!**



New Ideas
FOR CHRISTMAS

A survey has just been completed of the special Christmas "Cellophane" packages, which proved real "sales-getters" last season.

Write for these ideas today. There still is time to apply special Christmas appeal to your standard line. Du Pont Cellophane Co., Inc., Empire State Building, New York City.

That's why this package has increased Armour's sausage sales

THIS STATEMENT from Armour & Company contains a valuable hint for every packer:

"'Cellophane' transparent wrapping has helped increase the sale of our Star Pure Pork Sausage because the dealers are

willing to display this convenient, eye-attracting package. It can be placed on the counter where its clean, appetizing appearance gives the housewife a timely reminder—thus creating impulse purchases."

Cellophane
TRADE MARK

"Cellophane" is the registered trade-mark of the Du Pont Cellophane Co., Inc.



least in principle, by sausage manufacturers.

Merchandisers who have studied the cheese merchandising are unanimous in their assertions that cheese is finding increasing favor because

1—A consistently high standard is maintained.

2—Confidence in that quality is sustained by branding and trademarking.

3—The average cheese product is packaged and displayed in such a way as to encourage housewives to buy more cheese every time they enter a store.

4—Merchandising effort is adequately supported by advertising.

It is foolish to envy the cheese industry; it deserves ample reward for its progressiveness.

The wise sausage manufacturer, rather, will seek to emulate it. This can be done, the Visking News points out, by:

1—Maintaining without abatement the highest possible quality standard.

2—Offering for sale only branded sausage that is worthy of a brand name.

3—Giving sausage the same advantage as cheese in the form of modern packaging.

VALUE OF PURE SALT

All packers are interested in turning out naturally-colored products of the finest flavor, as such meats have the greatest appeal to the customer and result in repeat sales. Not all packers, however, realize the great influence their choice of salt has in helping to bring about these desirable factors.

"It is certainly true that it takes quality ingredients to produce quality products," says E. H. Pendleton, vice president, Worcester Salt Company, "and this leads to the logical conclusion that the purer the salt, the better the curing result, provided of course that all other factors are the same.

"To dwell for a moment on the subject of flavor, salt has the very desirable quality of bringing out the full rich meat flavor; but to accomplish this the salt must be pure, for if it contains bitter chlorides these will damage the flavor of the meat. Bitter chlorides are not removed from brine by filtration. Some impurities in salt also hold back the cure, because they are deposited on the meats in curing. It is therefore important to remember that pure salt hastens penetration and saves time.

"With sausage it is highly important that pure salt be used," Mr. Pendleton continues, "since sausage is especially sensitive to influences which affect flavor and quality. Salt is a preservative, and with pure salt, due to the absence of bitter chlorides, the ultimate amount called for in a formula may always be used. To the sausage manu-

facturer with real pride in his product, pure salt has become a normal requirement.

"Any packer who compares the cost of pure salt with the cost of the other ingredients," he concludes, "realizing the added quality which it can make in his products, will appreciate the advantage of using pure salt. To the packer good salt is good business."

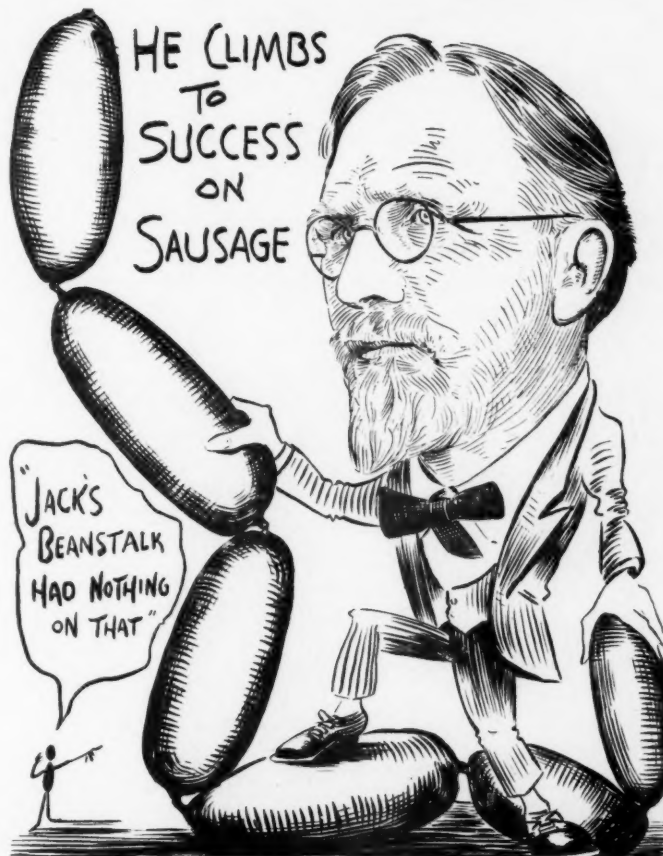
REOPENS GEORGIA PLANT

Plans for reconditioning and operating the Armour and Company plant at Tifton, Ga.—closed for twelve years—were announced this week. Building material and machinery to put the plant in up-to-date shape to resume operations have been ordered and work will start at once. It is planned to have the plant operating by the time the fall hog marketing season in Georgia opens.

"Decision to reopen the Tifton plant," President Cabell said, "is due

in part to the current livestock shortage in Midwestern markets, but more particularly to the fact that the company's sales in Georgia call for larger local supplies, and we believe that an improved local market for livestock will encourage increased production in the South.

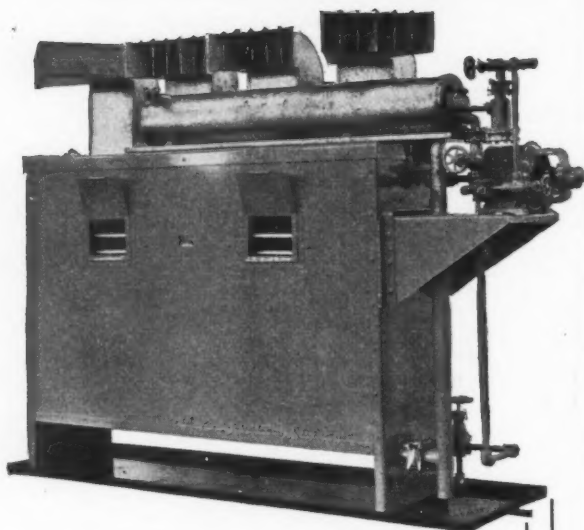
"Southern agricultural colleges, farm organizations and farm papers have been preaching the need for raising beef cattle and hogs to effect a balanced agricultural economy. Farmers who have tried putting part of their former cotton land into feed and forage crops have been pleased with the result. This has led, in turn, to improvement in livestock quality in the South by the use of pure bred sires, and farmers are also studying methods of feeding which will produce the most desirable animals from a market standpoint. There is still much to be done in this direction, but a good start has been made. Armour and Company's livestock experts and research facilities will be available to aid the movement."



CLIMBED TO SUCCESS ON SAUSAGE.

Hard work and a "Quality First" rule never violated have brought H. H. Keim, head of the H. H. Keim Co., Ltd., Nampa, Ida., to a hale-and hearty 75th birthday, with four sons helping him to run a business which grew from a farm to a real packing business. The company recently completed a \$10,000 plant addition at Willowdale Farm, where the finest fancy sausage is made, and sold in increasing volume at profitable prices. "Bestever Products" is their brand.

**WHEN IT COMES TO
AIR CONDITIONING**



Look to the VILTER MONO-UNIT

The Vilter Mono-Unit Air Conditioner offers the solution to many problems of air conditioning to meet modern needs in already existing plants.

It adapts itself ideally to small space requirements and can be installed with astonishingly low labor cost.

It embraces the same factors of efficiency, simplicity and operating economy as have identified Vilter products for nearly seventy years past.

Don't guess or gamble. Investigate the Mono-Unit.

Send for this Book

We've prepared a very complete bulletin, describing the application, space dimensions and other valuable data which should concern you vitally if you have an air conditioning problem. Write for it. The cooperation of our engineering service is available without obligation.



THE VILTER
"SINCE 1867"

MANUFACTURING COMPANY
2118 South First Street
MILWAUKEE, WISCONSIN

REPRESENTATIVES IN PRINCIPAL CITIES

MOTOCO

**RECORDING and
DIAL INDICATING
THERMOMETERS**



MOTOCO Industrial Instruments have proven their dependability through many years of service on all classes of equipment requiring accurate temperature indication.

The application of MOTOCO Industrial instruments to any equipment or operation on which close temperature regulation is an essential factor, is your assurance of greater efficiency and economy.

The MOTOCO solid liquid-filled movement is of exclusive Moto Meter design; sturdily constructed to give long life service under all operating conditions. MOTOCO Industrial Instruments have evenly calibrated, easy reading scales; movements are fully compensated and dial readings represent true temperatures at the point of bulb installation.

Advise us your temperature indicating and recording problems. We shall be pleased to offer our suggestions and quote on your requirements.



**MOTOMETER GAUGE AND
EQUIPMENT CORPORATION**
LA CROSSE • • • WISCONSIN



REFRIGERATION and Air Conditioning



Air Conditioning

Its Application to Meat Processing and Use of Unit Coolers

(Continued from page 14.)

of air velocity increases the evaporation from the product. But evaporation also depends on the humidity, so higher air velocities can be compensated for by higher humidities. It is equally true that low air velocities can be compensated for by low humidities.

Thus the air conditioning engineer has reasonable limits within which he can produce the desired combination.

Many factors influence the method of obtaining the correct air circulation over the product such as the

1. Shape and size of room.
2. Quantity and arrangement of product.
3. Free area for discharge above product.
4. Quantity of air required.

At the same time, with modern equipment, the air-conditioning engineer has for his selection many forms of standardized equipment with which to meet the most exacting requirements.

Type of Equipment Used

Demands in recent years of the comfort-cooling field have resulted in especially designed and suitably economical equipment of the unitary type. This development has been paralleled by unitary equipment having fundamentally the same characteristics for the low temperature product-conditioning field.

These units are generally referred to as "unit coolers." When these units are correctly applied, a more truly descriptive name would be "unit conditioner," because with this comparatively simple piece of equipment every fundamental requirement of a true air-conditioning application can be complied with.

The function of the "unit conditioner" is to deliver air to the room in such amount and at such a temperature and moisture content that it will rise to room temperature and relative humidity in the process of picking up the required amount of heat and moisture from the room.

This air is recirculated by the fan in the unit over the cooling coils in the unit where it gives up its heat, and the moisture is deposited on the coils. If it is a brine spray unit the heat is first

given up to the brine spray, which in turn and at the same time is cooled by the refrigerant in the coils.

Application of Equipment

In most applications where the physical dimensions of the room are favorable the air is delivered from the unit cooler with standard outlets or "ductless distribution." This can be done in most cases because there is usually sufficient unobstructed space above the product to permit discharge and diffusion of the air to all parts of the space. The air returns to the cooler unit with a gentle motion over the product. Various types of outlets are available, designed for high, medium or low velocity, depending on the requirements.

Where structures are not so favorable—for instance, where height over the product is limited, the standard outlets can be replaced by ducts to effect the distribution and diffusion required.

Unit coolers can be used with practically any source of refrigeration of sufficiently low temperature. They are available for use with brine or direct expansion refrigerants usually employed, such as ammonia, freon or methyl chloride. They can be attached to "central station" equipment already installed, or they can be used by being balanced in capacity with an individual refrigerating unit.

Balance Between Equipment Capacity and Load

In order to do a real air-conditioning job, it is important that the unit cooler be properly balanced with the refrigerating equipment. When separate refrigerating equipment is supplied this balance is obtained by careful selection of the equipment for balanced capacity of unit cooler to refrigerating machine.

When the refrigeration is supplied from a "central station" plant, then the refrigerant temperature required is obtained by regulation, usually on the suction or back pressure side.

Automatic Control

The unit cooler used for product conditioning is very well adapted to automatic control, regardless of the source of refrigeration. When the required conditions are obtained the unit shuts down under thermostatic control. In the case of dry surface coolers, controls are available which will permit the fan to operate until the unit is defrosted. With brine spray units this control is not needed. In those cases where the unit is operated in connection with a central plant, controls will automatically maintain the desired refrigerant temperature.

Aside from the fact that it is possible with unit coolers to bring under control all the factors required in a

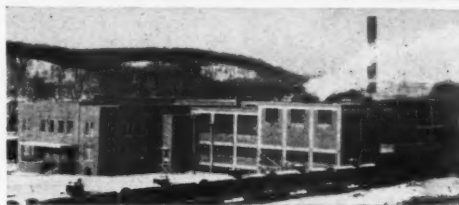


PREVENTING DETERIORATION IN TRANSIT STARTS IN PLANT.

Sausage storage and packing coolers require temperatures of 40 to 50 degs. Fahr., depending on the season, and a humidity of 85 per cent. It is desirable in this room to maintain a temperature at which there will be the least sweating of product when taken out of the cooler for transit and a humidity at which there will be the least shrink. Shrink would be less with a humidity greater than 85 per cent, but in that event discoloration might be caused by moisture attracted by the salt in products. Unit cooler has been engineered to maintain correct temperature and humidity.

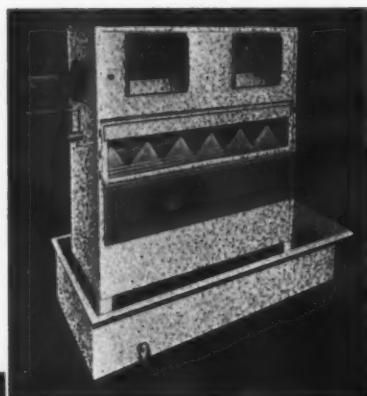
This New Packing Plant BAKER EQUIPPED THROUGHOUT

for dependable, low cost
REFRIGERATION and
AIR CONDITIONING



The new Tobin packing plant at Ft. Dodge, Iowa, is Baker equipped throughout with brine spray decks in chill rooms, spray units in storage rooms and flooded coil system in freezers. Engine room, at left, shows synchronous drive compressors and automatic control instrument panel.

♦ ♦ ♦



Forced draft type Baker Brine Spray Units are especially designed for refrigerating work in rooms maintained at or below freezing temperatures. Cooling coils in these units are continually washed by the brine spray, increasing its efficiency and preventing the accumulation of frost on coil surfaces. For service in rooms that require the absorption of excessive quantities of heat and moisture, such as chill rooms and pre-cooling plants, the gravity type Baker Brine Spray Unit is in demand. Write for data and specifications.

BAKER ICE MACHINE CO., INC., OMAHA, NEBRASKA

Factories: Omaha, Ft. Worth, Los Angeles, Seattle
Central Sales: Chicago Eastern Sales: New York

PROVED AND APPROVED

By the Meat-Packing
Industry

For long wear, ease of operation, and refrigeration economies, experienced meat packers specify JAMISON - BUILT Doors for their cold storage plants. Find out why.

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Bulletin



Jamison
Track-
Port
Door

Equipped with Jamison trap-lifting device, outstanding for simplicity.

Jamison Cold Storage Door Co.
Jamison, Stevenson, & Victor Doors
Hagerstown, Md. U. S. A.
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Jamison-
BUILT Doors
FOR COLD STORAGE

OLDEST
and LARGEST
makers of
Cold Storage
DOORS

CONTINENTAL

developed packing-house motors. Produced 40°C drip-proof AC motors. Insulates windings against moisture and weak acids. Furnishes ball bearings as standard equipment. Offers complete line of electric motors, 1/2 to 300 H.P. Has thousands operating machinery in packing plants. Will gladly show you initial and operating savings.

Continental Electric Co., Inc.

325 Ferry St., Newark, N. J.
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NEW L-R FLEXIBLE COUPLING

Low first cost — Lasting



New L-R Type "IA"
Flexible Coupling Gives
50% longer service
(U. S. and Foreign
Patents Pending)

Widely used in the packing industry. Economical, noiseless and efficient. Use on new equipment and for replacements. Takes up misalignment, absorbs shocks. Gets more work and longer service from your pumps, compressors, mixers, cutters, grinders — or any drive and driven unit where a coupling is used. All sizes available from 1/4" to 10" bores. Try it.

Sample for Test

Test an L-R Flexible Coupling. Send H.P., R.P.M. and Shaft Dia. for sample, prices and data. No obligation. Write.

LOVEJOY TOOL WORKS

4999 West Lake St.

Chicago, Ill.

complete air-conditioning application they also have other outstanding advantages:

1. Automatic defrosting can be obtained even under severe conditions in rooms above 33° F. minimum temperature.

2. With brine spray units the defrosting problem is eliminated at room temperatures either above or below freezing.

3. Expensive coil deck and gravity flow baffles are eliminated, and some reduction of storage height is permissible. Cold storage design and construction is simplified.

4. Collecting and disposal of condensed moisture is a simple accomplishment, because of the compactness of the cooling surface.

5. In those cases where removal from one location to another is required, the net salvage value is almost equal to the first cost.

Future of Air Conditioning

Rapid strides are being made in the more universal application of sound air-conditioning practices in the meat processing industry. During the past five years hundreds of installations have been made, covering almost every type of product and application. The highly satisfactory results obtained and the knowledge gained well warrant the statement that "cold storage" practice is being revolutionized.

No doubt there exists contradictory evidence to these statements. There have been instances of complete failure in the application of unit coolers to product conditioning jobs. Such failures as have occurred (there have been relatively few) invariably have been due to failure to properly evaluate all of the fundamental requirements.

These failures belong to the past. The future for product conditioning in the meat processing industry is bright—very bright.

EDITOR'S NOTE.—In later issues THE NATIONAL PROVISIONER will describe and illustrate examples of successful air-conditioning installations in meat plants. The first will appear in the issue of October 5, 1935.

REFRIGERATION NOTES

Grady R. Williams and others propose establishment of electric refrigeration plants at various points in Lauderdale County, Va.

Elgin Fruit Growers, Ltd., St. Thomas, Ont., Canada, has awarded contract for erection of cold storage plant. Cost, including equipment, will be about \$52,000.

George W. Dirr, H. F. Busch, president, 1332 Vine st., Cincinnati, O., plans addition of cold storage room.

Redford A. Buyce, fruit broker and packer, Bangor, Mich., will erect modern cold storage plant.

Farmers Union Cooperative Associa-

tion, Williston, N. D., plans erection of cold storage plant.

Peshastin Fruit Growers Association, Wenatchee, Wash., has plans for new cold storage warehouse to cost about \$65,000.

OPERATES OVER LONG ROUTE

A 200 mile route through real territory that requires three days to cover is traveled by a new refrigerated truck placed in service recently by Becker Bros., Cincinnati, O. The truck carries 10,000 lbs. of fresh and smoked meats in barrels and packages at a temperature of 40 degs. Fahr. Roof, walls and floor are insulated with 3 in. of Dry-Zero sealpad. Refrigeration is furnished by 900 lbs. of ice and salt. Interior of body is finished with one-piece aluminum panels for moisture protection and easy cleaning. Body is mounted on a White chassis.

TEMPERATURES FOR CURING

Proper temperatures are important for best curing results. "PORK PACKING," The National Provisioner's test book for packers, tells just what temperatures to use in the curing cellar.

AIR CONDITIONING

- What it is
- Why it is needed
- Where it should be used

in the MEAT PLANT

A clear statement by a recognized authority about this newest development for **saving and improving product** in the packing and sausage plant.

Describes methods and gives temperatures and humidities for each department of the plant.

Fill out and return the coupon if you want a copy.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.
Please send me copy of "AIR CONDITIONING IN THE MEAT PLANT."

Name.....

Company.....

Street.....

City.....

Enclosed find 50c in stamps.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, September 4, 1935, or nearest previous date, with number of shares dealt in during week and closing prices:

	Sales.	High.	Low.	—Close—
	Week ended	Sept. 4.	Sept. 4.	Sept. 4.
	Sept. 4.	Sept. 4.	Sept. 4.	Sept. 4.
Amal. Leather..	8,300	3 3/4	3 3/4	3 3/4
Do. Pfd.	500	31	31	31
Amer. H. & L..	400	5	5	5
Do. Pfd.	1,100	30 1/2	30 1/2	30 1/2
Amer. Stores...	600	37	36 3/4	37
Armour Ill.	8,300	4 1/4	4 1/4	4 1/4
Do. Pr. Pfd..	1,100	63 1/4	62 1/2	63 1/4
Do. Del. Pfd..	300	105 1/4	105 1/4	106
Beechnut Pack..	500	89 1/2	89	89
Bohack, H. C.	8
Do. Pfd.	45
Chick. Co. Oil..	2,000	27	26 3/4	27
Childs Co.	1,000	5 1/4	5 1/4	4 3/4
Cudahy Pack..	2,300	40 1/4	39 3/4	40
First Nat. Sira.	3,300	52 1/2	51 1/2	51 1/2
Gen. Foods....	4,800	34 1/4	34 1/4	34 1/4
Gobel Co.	2,100	2 1/2	2 1/2	2 1/2
Gr. A & P 1st Pfd.	20	125 1/2	125 1/2	126
Do. New.....	18	130	130	131 1/2
Hornell, G. A.	17 1/2
Hygrade Food..	600	1 1/2	1 1/2	1 1/2
Kroger G & B..	3,500	30 3/4	30 3/4	30 3/4
Libby McNeill..	1,000	7
Mickelberry Co.	750	1 1/4	1 1/4	1 1/4
M. & H. Pfd..	4 1/4
Morrell & Co..	200	50 1/2	50 1/2	57
Nat. Leather...	350	1 1/2	1 1/2	1 1/2
Nat. Tea.....	100	9 1/2	9 1/2	9 1/2
Proc. & Gamb..	1,900	52 1/2	52	52 1/2
Do. Pr. Pfd..	116 1/2
Rath Pack....	28
Safeway Strs..	10,400	39 1/4	37 1/2	39 3/4
Do. 6% Pfd..	50	110	110	108
Do. 7% Pfd..	50	112 1/2	112 1/2	112 1/2
Stahl Mayer...	1 1/2
Swift & Co..	7,700	16	15 1/2	15 1/2
Do. Intl.....	1,450	31	31	31
Trunz Pork....	20
U. S. Leather..	1,300	8 1/4	8	8 1/4
Do. A.....	8,900	13 1/2	13 1/2	14
Do. Pr. Pfd..	200	70	70	60 1/2
Wesson Oil....	4,600	42 1/2	42 1/2	42 1/2
Do. Pfd.	80 1/2
Wilson & Co..	4,700	5 1/2	5 1/2	5 1/2
Do. Pfd.	800	66 1/2	66 1/2	67 1/4

*Or last previous date.

FINANCIAL NOTES

A 50 cent special dividend has been declared by Chickasha Cotton Oil Co., payable October 1 to stockholders of record on September 9.

National Tea Co. has declared a regular quarterly dividend of 15 cents a share on common stock, payable October 1 to stock of record September 13.

CONVENTION EXHIBITS

(Continued from page 15.)

be furnished gratis. Any additional space required will be charged for at same rates as to non-members.

The Tower Room exhibition room is 26 feet wide and 118 feet long; the French Room is 58 feet wide and 74 1/2 feet long. Both have a floor strength of 165 pounds per square foot; ceiling height (exclusive of south end platform) of Tower Room, 12 ft. 5 in.; of French Room 10 ft. 4 in.

Exhibits may be delivered to the exhibit space through a doorway which has been cut through the wall of the Tower Room at a point adjacent to the freight elevators. The dimensions of this doorway are 7 feet 3 inches wide and 8 feet 3 inches high. The Drake Hotel elevators can handle no piece longer than 19 ft. Elevators have a capacity of 6,000 lbs.

All exhibits must be removed from both the Tower Room and the French Room by noon of Thursday, October 24, 1935.

**Father Time adds
nothing to
the Load—
when the insulation
is Rock Cork**



WHEN will Rock Cork begin to lose its original high insulating value?

Only time can answer that question. *And it has!* Rock Cork has been on the job in a number of big plants for 26, 27 and 28 years.

And not only is its insulating value still absolutely unimpaired; but it's still in such splendid shape as to promise many more years of complete effectiveness.

Rock Cork, mineral in composition, stubbornly resists the infiltration of air and moisture. Chemically inert, odor-

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CORK
Trade-mark Reg. U. S. Pat. Off.
REFRIGERATION
INSULATION

JM Johns-Manville Insulations are available for all temperatures from PRODUCTS 400° F. below zero to 3000° F. above.

less and incapable of absorbing odors. Will not attract vermin or rats. Cannot support mold or bacteria.

But let us tell you the full story. Mail the coupon.

A Few of many outstanding Rock Cork service records

E. Kahn's Sons Co. 28 years (Cincinnati, O.)	Fox Head Waukesha Corp. 27 years (Milwaukee, Wis.)
Syracuse Cold Storage Co. 27 years (Syracuse, N. Y.)	Swift & Company 26 years (Chicago, Ill.)

JOHNS-MANVILLE, 22 East 40th Street, New York

Send me a copy of the brochure, "Insulation in the Food Products Industries."

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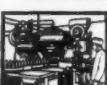







*The way
to get
Your
Share
of the
benefits
of*



Refrigeration

PICTURED BELOW are some of the ways, in which Refrigeration is helping to make better profits—in businesses just like yours. Get next to this yourself—fill out the slip now and mail it direct to Frick Company, at Waynesboro, Penna., or to the nearest Frick Branch Office or Distributor.

Gentlemen: We are interested in Frick Refrigeration for the service checked below, and, provided it will not obligate us in any way, should like to have your recommendations and estimates.

	Air Conditioning <input type="checkbox"/>	Dispensing Beverages <input type="checkbox"/>	
	Cold Storage <input type="checkbox"/>	Food Service <input type="checkbox"/>	
	Food Processing <input type="checkbox"/>	Retail Selling <input type="checkbox"/>	
	Test & Research <input type="checkbox"/>	Quick Freezing <input type="checkbox"/>	
	Beer Cooling <input type="checkbox"/>	Ice Making <input type="checkbox"/>	
	Drinking Water Systems <input type="checkbox"/>	Transportation <input type="checkbox"/>	

Name.....

Firm.....

Street Address.....

City and State.....

WAYNESBORO, PENNA. U.S.A.
FRICK CO.
DEPENDABLE REFRIGERATION SINCE 1882

A Page for PURCHASING Departments

NEW DEMAND FOR OLD RECIPE

A well-known salt concern is now putting out a sausage seasoning. Good Housekeeping Magazine announces that the "seal of approval" of the Good Housekeeping Bureau has been awarded to Sterling Seasoning, one of the products of International Salt Co.

This seasoning was originally introduced to give farmers a ready-mixed seasoning to provide uniform results in making sausage on the farm. The small 10 oz. can illustrated was provided for the purpose. Commercial

Klein, Inc., and its predecessors. Affiliated with him in this organization are Fred W. Rappold, A. W. Mueller and E. F. Walker, all of whom are well known to meat packers and retail meat dealers throughout Ohio. This organization will deal in a general line of supplies for meat packers and sausage manufacturers, as well as a complete line of equipment used in the display and retailing of meat and kindred food products. The McCray line of commercial refrigeration will be handled. Mr. Malling is well known throughout the packing industry and his many friends



SAUSAGE SEASONING IN ALL SIZES.

New seasoning for sausage developed by the International Salt Co. Left, 7 1/2 lb. can for sausage makers. Above, 3 oz. can for home use. Below, 10 oz. can for farm use.

sausage makers then demanded this standardized seasoning. The large size, 7 1/2 lb. can shown here was introduced for their use. Later requests for a smaller package began to come in. This demand was investigated and it was found that the seasoning was being used in homes as a general seasoning—for ground meats, roasts, poultry dressings and similar uses. This required a third package—the small 3 oz. can—for domestic market.

Colorful wrappers of red, yellow and blue were designed by the Simpers Company. They follow the family tradition of the Sterling table salt package.

NEW DEALERS' SUPPLY HOUSE

Meat Dealers' Supply Company, Cleveland, O., has been organized by Arthur Malling, who for thirty-two years was associated with Schwenger-

and acquaintances will be interested in his new company.

COLD STORAGE DOOR SERVICE

Jamison Cold Storage Door Company, Hagerstown, Md., has just announced the appointment of Harry H. Frank, of Pittsburgh, Pa., as district representative of the Jamison company in that territory. Mr. Frank maintains headquarters at 207 Fulton bldg., Pittsburgh. He will cooperate with users of cold storage doors and allied equipment in his territory in dealing with their particular problems and needs. Jamison, Stevenson and Victor equipment, all three the products of the Jamison Company, which is the largest exclusive manufacturer of cold storage doors in the world, will be represented by Mr. Frank in the Pittsburgh territory.

New Trade Literature

Casing Cleaning (NL124)—A 4-page folder describing Anco "Fresh Process" for casing cleaning. Machines are illustrated, a department layout given. Smaller machine with crusher, stripper and finisher complete in one unit is described. Specifications are given. Stronger casings, no odors, increased yields, less labor are claimed by manufacturer for this process.—The Allbright-Nell Co.

Pumps (NL126)—Vertical centrifugal pumps are the subject of this 4-page illustrated folder. Cross section of single-stage volute pump is given, together with sizes, speeds and characteristics. Dimensions are given but not specifications.—Worthington Pump & Machinery Corp.

Insulation (NL127)—A 19-page booklet giving specifications for use of Celotex vaporproof low temperature insulation in 19 types of construction. General information and characteristics of VLT are also given.—Celotex Co.

Cold Storage Doors (NL123)—A 22-page illustrated catalog describing complete line of standard pine front doors, oak front doors, freezer, dutch, porcelain doors; windows and frames, doors with windows, door hardware, etc., for meat stores. Various types available in wide range of sizes. Specifications, blueprints, tables of sizes and instructions for installation.—C. V. Hill & Co.

Boiler and Fuel Control (NL108)—New 32-page data book on the subject of mechanical combustion control. Contains complete discussion of basic problems of boiler operation and their importance in efficient steam generation. Fully illustrated and contains diagrams showing application of mechanical control to various types of boiler and fuel firing equipment.—Smoot Engineering Corporation.

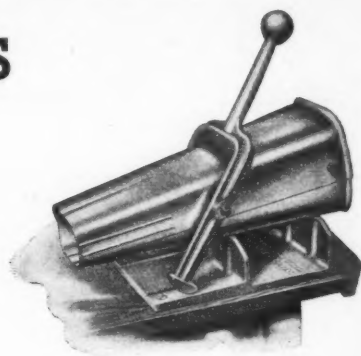
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ADELMANN STUFFER shown enables placing of a Visking Casing around a loaf after cooking. Better keeping-qualities, improved appearance, and permanent identification assured. Casing adheres to surface of loaf preventing mold or slime between wrapper and contents.

Made of stainless steel with cast aluminum base. Handles products of DIG and DIS Luxury Loaf Containers. List price \$12.50.

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WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

THERE IS NO SUBSTITUTE FOR GENUINE VEGETABLE PARCHMENT

However fine the meat product, only thorough sanitary protection guarantees a first class product on the consumer's table. Genuine Vegetable Parchment provides that essential factor in a degree impossible to any so-called substitute. Designed for only one purpose—the protection of moist food products—it is odorless, tasteless, insoluble in water, dirt, grease and germ proof, easily unwrapped—permitting unused portions to be rewrapped. Plain or printed, can be used for carton liners or outside wrappers. For safety's sake use the Genuine—most leading brands do.

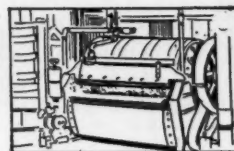
WEST CARROLLTON PARCHMENT CO.
WEST CARROLLTON + + + OHIO

Our 39th Year Serving the Food Industry

LARD	20.64
BELLIES	20.64
HAMS	20.64
LOINS	20.64
BUTTS	20.64

Provisions and Lard

Weekly Market Review



Trade Fairly Active—Market Recovers—Hogs Stronger—Hog Movement Lighter—Stocks of Product Decreasing—Sentiment Generally More Friendly.

Market for hog products was sharply lower the past week, with green joints leading the decline. A sharp rally in hogs, lighter hog receipts, absence of deliveries on September lard contracts, and further important decreases in the already small stock were the features of the week.

Top hogs at Chicago recovered from the recent low of 11.45c a week ago to 12.20c this week, and came within striking distance of the season's highest levels. Average hog price at Chicago the latter part of last week was 10.55c against 10.75c a week ago, 7.45c a year ago, 3.85c two years ago and 4.10c three years ago. On Thursday of this week average price was 11.00c.

Fresh pork prices in the eastern markets were quoted somewhat higher, but at Chicago price trend generally was downward. Light loins selling at 26½ @27c lb.

Stocks of lard at Chicago, during August decreased 9,799,000 lbs., to 20,649,000 lbs., compared with 117,442,000 lbs. at this time a year ago. The stocks of meat at Chicago decreased over 9,000,000 lbs. during August and were only about half those of a year ago.

Lard stocks in England and Germany are also at comparatively low levels. Stocks of refined lard at Liverpool have fallen 85 per cent compared with last year. Stocks of lard in Liverpool on September 2 were reported at 885 tons, against 947 tons on August 1, and 5,228, tons on September 2, 1934.

Receipts of hogs at western packing points last week were 153,800 head, compared with 200,100 head the previous week and 275,500 head the same week last year.

The fact that cash lard and cash meat demand is on a fairly satisfactory scale is indicated by the steady reduction in the stocks, although comparatively light production is also a constant factor in the decreasing supplies.

(Continued on page 33.)

GREEN AND D. C. BELLIES

The latter part of 1934 and the early part of 1935 might be characterized in the meat industry as a period of "cock-eyed" markets. Ordinary price relationships between various products did not exist for any considerable period. Boston butts, for example, often sold for more than loins, and cured cuts for less than fresh.

Weight and quality of hogs coming to market, economy buying on the part of consumers, shortages in various averages, small volume trading and various other factors were responsible for this situation. Another fact the student of meat prices during this period will have to take into consideration is that quotations did not always indicate sales.

The chart on this page showing prices of green and D. C. bellies during 1934 and for 1935 to date illustrates how prices got out of line. Green bellies sold for more than cured during four periods in 1934. This occurred six times during the first eight months of 1935.

During recent months there has been a tendency for pork prices to assume what might be considered a more normal price relationship.

MEAT AND LARD STOCKS

There was more than 17 million pounds less pork meat in storage at the seven principal markets of the country on August 1, 1935, than on the same date a month earlier. Supplies of all cuts decreased, with the single exception of S. P. picnics, on which there has been a slow trade during the past month, due to their relative high price, and stocks of which increased less than 400,000 lbs. S. P. meat stocks now total more than 11 million pounds less than a month earlier, and D. S. meats more than 5 million pounds less.

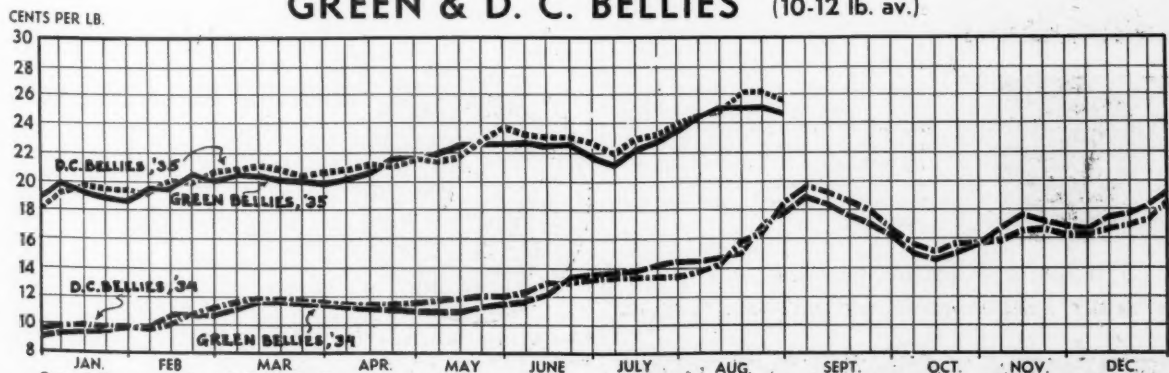
Lard stocks also decreased substantially. On August 1, they totaled 27,239,610 lbs., compared with 39,641,941 lbs. a month earlier, a decrease of 12,402,000 lbs.

Stocks of all pork meats are now well below those on August 1, 1934, with the exception of fat backs. The yearly decrease in all meats totals 92,269,128 lbs. Lard stocks are 104,841,826 lbs. under those of August 1, 1934.

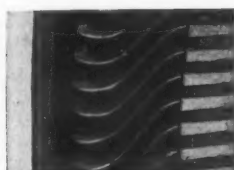
Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on August 31, 1935, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are as follows:

	Aug. 31, '35	July 31, '35	Aug. 31, '34
Total S.P. meats..	77,562,120	88,601,231	159,628,642
Total D.S. meats..	18,707,366	24,275,753	28,403,203
Total all meats...	106,107,036	123,112,862	198,376,164
P.S. Lard	18,799,752	29,601,552	116,338,819
Other lard	8,439,888	10,040,389	15,741,617
Total lard	27,239,610	39,641,941	132,080,436
S.P. regular hams..	17,697,112	24,218,351	34,964,395
S.P. skinned hams..	25,619,256	27,670,532	50,321,282
S.P. bellies	26,526,607	29,373,711	45,395,070
S.P. picnics	7,622,884	7,241,885	28,722,914
D.S. bellies	13,559,913	16,884,352	23,316,752
D.S. fat backs....	4,714,122	6,917,925	3,732,772

GREEN & D. C. BELLIES (10-12 lb. av.)



Reasons Why It Will Pay You to Select **G-E** Synchronous Motors



1. A special, high-quality insulation, developed in the G-E Research Laboratory, protects the windings of every G-E synchronous motor against oil, mild chemicals, abrasive materials, etc.—your assurance of long motor life and low maintenance.



2. The bars of the starting windings are fitted into tapered holes in the end rings, and silver soldered at red heat, thereby making permanent alloy joints that are as strong as the parent metals themselves. Result: low-resistance joints that can't become loose.



3. The stator cores of G-E synchronous motors are built up of thin sheets of high-grade silicon steel, each of which is separately annealed and enameled after punching. Result: low core losses and high efficiency.



4. The one-piece box-type brass brush holders used in G-E synchronous motors apply pressure at the center of the brush in a radial direction, thereby preventing chattering or binding. Result: long brush life.



5. Heavily insulated field leads can't become loose, because they're held securely in place by clamping blocks. Wide collector rings with staggered brushes wear longer and more evenly. Result: low maintenance costs.



6. Accurately bored sleeve bearings of hard tin babbitt, with large bearing surfaces, give long, dependable service. Long, close housing fits with grease-filled grooves, protecting the bearing against water, dust, grit. Result: long life for bearings.

GENERAL ELECTRIC, Schenectady, N. Y.

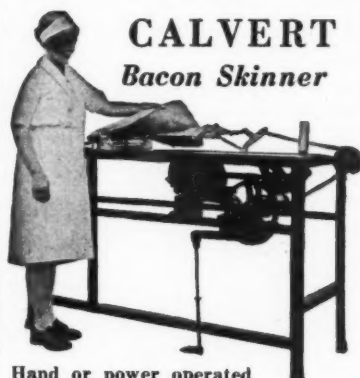
THE RIGHT SYNCHRONOUS MOTOR FOR EVERY JOB

040-19

GENERAL  ELECTRIC

CUTTING COSTS—BUILDING PROFITS! — in more than 225 plants

To determine the efficiency of a machine find out who uses it. More than 225 shrewd packers, intent on cutting costs, have installed CALVERT Bacon Skinners—as many as 50 and 75 in some plants! There must be a reason for such popularity—write for details!



Hand or power operated

CALVERT Bacon Skinner

A List of Users that runs from A to Z

Armour and Company
Batchelder & Snyder
Cudahy Bros. Co.
Cudahy Packing Co.
Jacob E. Decker & Sons
John J. Felin & Co.
Adolf Gobel, N. Y.
Geo. A. Hormel & Co.
Hunter Packing Co.
Illinois Meat Co.
E. Kahn's Sons Co.
Louisville Prov. Co.
John Morrell & Co.
Pittsburgh Provision & Packing Co.
Rath Packing Co.
Swift & Company
Tiedemann & Harris
Union Meat Co.
Virden Packing Co.
Wilson & Co.
Patrick Young Co.
Wm. Zoller Co.
and over 200 others

THE CALVERT MACHINE CO.
1606-08 Thames St. Baltimore, Maryland

Savings Quickly Pay For SANDER KNIVES AND PLATES For All Makes of Meat Grinders

In scores of sausage plants everywhere, SANDER Knives and Plates are paying satisfactory dividends in reduced grinding costs. For they solve the problem of sharpening expense through more uniform and effective grinding performance.

SANDER Knives with interchangeable blades may be sharpened many times before renewing. Made of high grade tool steel they maintain a correct cutting angle with minimum friction. SANDER Plates, made also of a high grade tool steel, are hardened throughout by a special process (NOT case hardened) assuring long wear and satisfactory service.



Simplified removable bushing effects important savings in plate costs.

SANDER MFG. CO., INC.

238-240 So. 20th Street
NEWARK, N. J.

Established 1875

Please send us further particulars and prices regarding SANDER Knives and Plates.

Company.....

Name.....

Address.....

Hog Cut-Out Losses Greater on All Averages

HOG cut-out losses during the three market days of the current week averaged high, being well over \$1.00 per cwt. in all cases and reaching a high of \$1.67 per cwt. on the weightier averages.

Higher hog costs to packers and lower product values were responsible. Hog costs during the first four days of last week averaged from \$14.21 to \$14.51 per cwt., compared to \$14.70 to \$14.82

this week, an increase of 31c to 62c per cwt. On the other hand, product was worth from 11c to 33c less. Practically all green cuts, with the exception of loins, butts and trimmings were weak on larger offerings and further restriction of demand. Losses at the end of three market days of this week ranged from ½c to 1½c lb. compared with the close of last week. Hams suffered the greatest price depreciation. Smaller runs were not responsible for

stronger hog markets, receipts being somewhat larger than during the corresponding days of last week.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the three days of the current week, average costs and credits being used. Results apply to Chicago only. In working the test, the packer's own costs and credits should be substituted for those shown here.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	180-220 lbs.			220-250 lbs.			250-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	13.90	20%	\$ 2.87	13.70	20½	\$ 2.77	13.30	19½	\$ 2.59
Picnics.....	5.50	16%	.91	5.30	16%	.88	5.00	14%	.74
Boston butts.....	4.00	22%	.91	4.00	22%	.91	4.00	22%	.91
Loins (blade in).....	9.70	24½	2.38	9.30	22½	2.10	8.80	20%	1.83
Bellies, S. P.....	11.00	23½	2.59	8.70	22½	1.96	3.50	21½	.75
Bellies, D. S.....	3.00	18½	.56	9.00	18½	1.63
Fat backs.....	1.00	14½	.14	3.00	15%	.48	5.00	16½	.81
Plates and jowls.....	2.50	15.0	.38	2.50	15.0	.38	3.30	15.0	.38
Raw leaf.....	2.00	15½	.31	2.10	15%	.32	2.20	15½	.34
P. S. lard, rend. wt.....	12.40	15½	1.92	12.10	15½	1.89	11.20	15½	1.73
Spareribs.....	1.50	16½	.25	1.50	16½	.25	1.50	16½	.25
Trimnings.....	3.00	16%	.49	2.80	16%	.47	2.70	16%	.45
Feet, tails, neckbones.....	2.0014	2.0014	2.0014
Offal and misc.....484848
TOTAL YIELD AND VALUE.....	68.50		\$13.77	70.00		\$13.59	72.00		\$13.03
Cost of hogs per cwt.....			\$11.82			\$11.90			\$11.81
Condemnation loss.....			.05			.05			.05
Handling and overhead.....			.70			.62			.59
Processing tax.....			2.25			2.25			2.25
TOTAL COST PER CWT.....			\$14.82			\$14.82			\$14.70
TOTAL VALUE.....			\$13.77			\$13.59			\$13.03
Loss per cwt.....			\$ 1.05			\$ 1.23			\$ 1.67
Loss per hog.....			\$ 2.10			\$ 2.69			\$ 4.59

PROVISION AND LARD MARKETS

(Continued from page 31.)

Private estimates on the corn crop averaged 2,232,000,000 bu., against the Government's August estimate of 2,272,000,000 bu. and last year's final of 1,371,000,000 bu.

Lard exports for week ended August 24 totaled only 619,000 lbs., against 8,514,000 lbs. the same week last year. Exports from January 1 to August 24 have been 76,900,000 lbs., against 333,846,000 lbs. the same time a year ago. Exports of hams and shoulders for the week were 761,000 lbs., against 1,670,000 lbs. last year; bacon, 53,000 lbs. against 677,000 lbs.; pickled pork, 4,000 lbs., against 185,000 lbs. last year.

PORK—Market was steady at New York, with demand fair. Mess was

quoted at \$36.00 per barrel; family, \$39.62½ per barrel; fat backs, \$35.12½ @35.62½ per barrel.

LARD—Demand was fair at New York and market firm. Prime western was quoted at 16.95@17.05c; middle western, 16.95@17.05c; tubs, 17@17½c; refined Continent, 17½@17½c; South America, 17½@17½c; Brazil kegs, 17½@18½c; compound, car lots, 13½c; smaller lots, 13½c.

At Chicago, regular lard in round lots was quoted at 42½c over September; loose lard, 67½c over September; leaf lard, 55c over September.

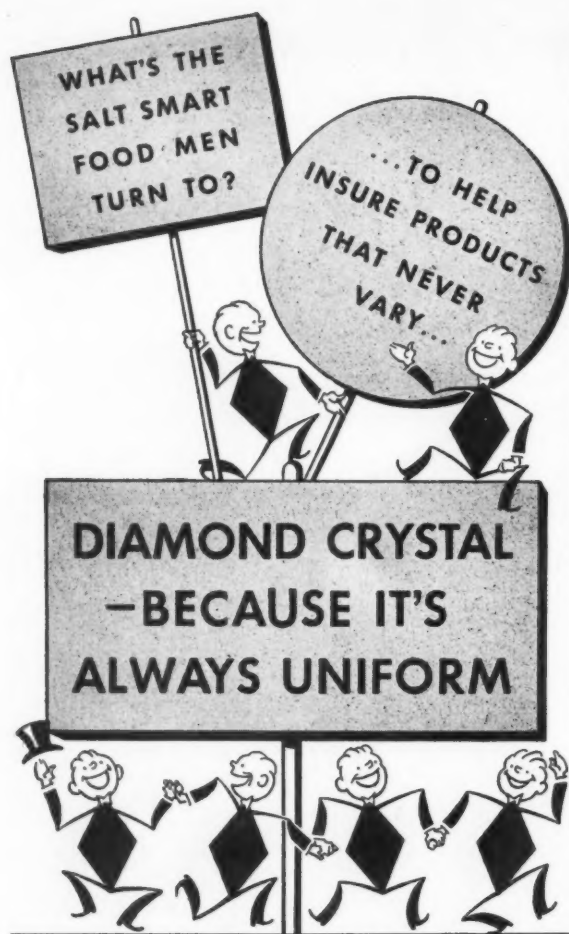
(See page 40 for later markets.)

BEEF—Demand was moderate, but the market was firm at New York. Mess was nominal; packer, nominal; family, \$23.00@24.00 per barrel; extra India mess, nominal.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of August 31, 1935, as follows:

	Aug. 31, '35	July 31, '35	Aug. 31, '34
All Barreled Pork, bris.	10,566	10,619	13,890
P.S. Lard, lbs.....	15,184,515	24,228,923	106,057,701
Other lard, lbs.....	5,465,407	6,220,330	11,385,576
D.S. Cl. Bellies (a).	5,108,883	7,101,134	10,059,044
D.S. Rib Bellies (a).	1,033,111	1,175,100	1,217,070
Ex. S.C. Sides, lbs. (a)	2,600	3,800	5,700
D.S. Fat Backs, lbs.	1,615,866	2,363,606	921,643
D.S. Shoulders, lbs.....	23,100	22,800	89,715
S.P. Hams, lbs.....	7,972,402	10,875,506	15,007,053
S.P. Sknd. Hams, lbs.	11,741,080	12,769,000	23,069,358
S.P. Bellies, lbs.....	10,402,281	11,938,324	17,249,447
S.P. Picnics—S.P.			
Boston Shldrs, lbs.	3,325,418	3,476,073	13,055,233
S.P. Shoulders, lbs.....	40,000	41,000	80,581
Other Cut Meats, lbs.	5,426,722	6,079,237	6,247,173
Total Cut Meats, lbs.	46,691,463	55,845,589	86,092,042
(a) Made since Oct. 1, 1934.			
(b) Made previous to Oct. 1, 1934.			



TIME and time again, successful food men tell us they've made many tests of various brands of salt. But always they return to Diamond Crystal Salt.

Because Diamond Crystal Salt is always uniform in purity and dryness. In the character of its flake. In mildness and solubility. In all the qualities that go to make up a truly *good* salt.

The "secret" of Diamond Crystal's unfailing uniformity and purity is the exclusive Alberger process by which it is made. The process that ended once and for all arguments about which is the best salt. Why not try it! Diamond Crystal Salt Company, (Inc.), 250 Park Ave., New York, N. Y.



Diamond Crystal
Salt

UNIFORM IN COLOR . . . PURITY . . . DRYNESS . . . SOLUBILITY
SCREEN ANALYSIS . . . CHEMICAL ANALYSIS . . . CHARACTER OF FLAKE

CHOOSE STANGE

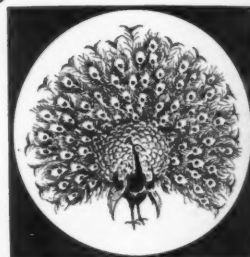
FOR RESULTS

BUY SEASONINGS
on a performance basis, with results the major consideration! This is the wisest way — and the safest!

Compare Dry Essence of Natural Spices, and judge them with results in mind — you'll find they season better, give more uniform flavor distribution. They never discolor, speck or spot the product. They give attractive appearance and finer quality. They make sausage and specialties *taste* better, *sell* better. Write for samples!

WM. J. STANGE CO.
2536-40 Monroe St., Chicago

WESTERN BRANCH:
929 E. 3rd St., Los Angeles, Calif.



PEACOCK BRAND



All-Around ECONOMY

That's what REDRAH Stockinettes offer to you! You make substantial savings in original cost. Central location cuts freight rates. You make savings by reducing shrink in processed meats. Fresh meats are protected against contamination and loss from bruises.

Try REDRAH Stockinettes for All-Around ECONOMY!

Samples gladly sent!

STOCKINETTES

for

HAMS BEEF LAMBS
SHEEP FRANKS

Complete stock of tubing in rolls



VALATIE MILLS TRENTON MILLS
CORP. INC.

Valatie, New York

Trenton, Tenn.

MEAT IMPORTS INCREASE

Meat imports into the United States during July were more than double those of July a year ago, chief increases being in pork and beef. Pork imports increased from less than 100,000 lbs. in July, 1934, to approximately 1½ million pounds in the same month this year. Beef imports showed an even greater increase, totaling over 1½ million lbs. compared with 93,000 lbs. in July, 1934. Canned meat imports showed an increase of approximately 300,000 lbs. when compared with July, 1934.

Canada and Poland supplied the largest shipments of pork, while New Zealand was the major source of the imported beef supply. As in the past, the bulk of the canned meats came from Argentina and Uruguay. Canned hams from Poland are included in the 311,180 lbs. of cured pork reported from that country.

Meat imports at New York for week ended Aug. 31, 1935:

Point of origin.	Commodity.	Amount.
Argentina—Canned brisket beef.....	67,800 lbs.	
Argentina—Canned corned beef.....	41,400 lbs.	
Argentina—Edible tallow.....	110,142 lbs.	
Brazil—Canned corned beef.....	147,600 lbs.	
Canada—Smoked pork butts.....	4,392 lbs.	
Canada—Smoked bacon.....	1,466 lbs.	
Canada—Smoked pork loins.....	138 lbs.	
Canada—Fresh chilled beef.....	57,976 lbs.	
Canada—Veal cuts.....	2,028 lbs.	
Canada—Frozen pork spare ribs.....	800 lbs.	
Canada—Frozen pork trimmings.....	5,700 lbs.	
Canada—Fresh pork cuts.....	500 lbs.	
Canada—Fresh frozen pork.....	3,015 lbs.	
Denmark—Smoked sausage.....	1,650 lbs.	
England—Smoked bacon.....	22,437 lbs.	
England—Smoked ham.....	27 lbs.	
England—Meat products.....	69 lbs.	
Holland—Liverpaste in tins.....	598 lbs.	
Holland—Cured bacon in tins.....	48 lbs.	
Holland—Cooked sausage in tins.....	46 lbs.	
Italy—Smoked sausage.....	5,319 lbs.	
Lithuania—Smoked ham.....	1,704 lbs.	
Paraguay—Canned corned beef.....	80,982 lbs.	
Poland—Cooked ham in tins.....	38,597 lbs.	
Poland—Cooked shoulders in tins.....	1,745 lbs.	
Uruguay—Canned corned beef.....	11,970 lbs.	

JULY MEAT IMPORTS

Meat imports in July, 1935, as reported by the U. S. Department of Commerce:

BEEF (fresh, chilled or frozen)—From Canada, 295,833 lbs.; Australia, 18,388 lbs.; New Zealand, 1,168,003 lbs.; others, 185 lbs. Value, \$72,499.

PORK (fresh, chilled or frozen)—From United Kingdom, 1,346 lbs.; Canada, 598,483 lbs.; New Zealand, 2,345 lbs. Value, \$89,507.

CURED PORK (hams, shoulders, bacon; pork pickled, salted and other)—From Germany, 26,837 lbs.; Irish Free State, 12,351 lbs.; Italy, 13,977 lbs.; Poland, 311,180 lbs.; United Kingdom, 34,327 lbs.; Canada, 34,212 lbs.; Brazil, 186,943 lbs.; all others, 15,667 lbs. Value, \$127,990.

CANNED MEATS—From Argentina, 2,242,066 lbs.; Brazil, 185,800 lbs.; Paraguay, 33,300 lbs.; Uruguay, 2,753,022 lbs.; all others, 21,536 lbs. Value, \$381,546.

POULTRY—From France, 4,527 lbs.; Canada, 9,317 lbs.; all others, 4,020 lbs. Value, \$9,372.

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, AUGUST 31, 1935.				
Open.	High.	Low.	Close.	
LARD—				
Sept.	15.45	15.45ax	
Oct.	15.35	15.35 b	
Dec.	13.62½	13.62½	13.57½b	
Jan.	12.80 b	
May	12.45 b	
CLEAR BELLIES—				
Sept.	18.50 b	

MONDAY, SEPTEMBER 2, 1935.
HOLIDAY—NO MARKET.

TUESDAY, SEPTEMBER 3, 1935.

LARD—				
Sept.	15.55	15.70	15.55	15.70
Oct.	15.40	15.62½	15.40	15.62½ax
Dec.	13.65	13.70	13.62½	13.62½
Jan.	12.80 n	
May	12.45ax	
CLEAR BELLIES—				
Sept.	18.55	18.62½	18.55	18.62½b

WEDNESDAY, SEPTEMBER 4, 1935.

LARD—				
Sept.	16.10	16.10	15.90	15.90
Oct.	15.70	15.85	15.67½	15.70-67½
Dec.	13.85-90	13.90	13.70	13.75 b
Jan.	12.75	12.75	
May	12.50	12.50	12.40	12.40
CLEAR BELLIES—				
Sept.	18.50ax	

THURSDAY, SEPTEMBER 5, 1935.

LARD—				
Sept.	15.95	16.00	15.92½	15.92½ax
Oct.	15.67½	15.80	15.67½	15.75ax
Dec.	13.80	13.87½	13.75	13.77½
Jan.	12.80	12.85	12.75	12.77½b
May	12.40	12.45	12.40	12.45
CLEAR BELLIES—				
Sept.	18.50 n	

FRIDAY, SEPTEMBER 6, 1935.

LARD—				
Sept.	15.87½	15.87½	
Oct.	15.62½-55	15.62½	15.45	15.60
Dec.	13.72½-67½	13.72½	13.60	13.67½
Jan.	12.75	12.75	
May	12.40ax	
CLEAR BELLIES—				
Sept.	18.30ax	

Key: ax, asked; b, bid; n, nominal; —, split.

EXPORT NOTES

Belgian license tax of one-half franc per kilo on lard imports has been abolished, effective August 29, according to a report from the U. S. commercial attache at Brussels.

French ministry of foreign affairs has announced the quota allotment for this country on salted meats, including ham, is 1,180 metric quintals, and on sausage, etc., is 88 metric quintals.

Information on the following trade opportunities may be obtained from the U. S. Bureau of Foreign and Domestic Commerce, Washington, D. C.

A firm in Ponce, Porto Rico, desires an agency for meats, canned meats and pork products.

A firm in Kingston, Jamaica, desires an agency for canned meats.

CASH PRICES

Based on actual carlot trading Thursday, September 5, 1935.

REGULAR HAMS.

	Green	*S. P.
8-10	21	23
10-12	20½	23
12-14	20½	22½
14-16	20½	22
16-18 Range	20½

BOILING HAMS.

	Green	*S. P.
16-18	20	22
18-20	20	22
20-22	20	22
16-22 Range	20

SKINNED HAMS.

	Green	*S. P.
10-12	22¼	23¼
12-14	22¼	23¼
14-16	22	23¼
16-18	21¼	23¼
18-20	20	21¼
20-22	19	19½
22-24	18	18½
24-26	17½	17½
26-30	17	17½
30-35	17	16½

PICNICS.

	Green	*S. P.
4-6	17	17
6-8	16	15½
8-10	15	14½
10-12	15	14½
12-14	15	14½

Short Shank ¼c over.

BELLIES.

(Square cut seedless)
(S. P. ¼c under D. C.)

	Green	*D. C.
6-8	25	25½
8-10	25	25½
10-12	24	24½
12-14	23½	24
14-16	23	23
16-18	22	22

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear	Rib
14-16	18½
16-18	18½
18-20	18½	18½
20-25	18½	18½
25-30	18½	18½
30-35	18½	18½
35-40	18½	18½
40-50	18½	17½
50-60	17½	17½

D. S. FAT BACKS.

6-8	15½
8-10	16½
10-12	17
12-14	17
14-16	17½
16-18	17½
18-20	17½
20-25	17½

OTHER D. S. MEATS.

Extra Short Clears.....	35-45	18½n
Extra Short Ribs.....	35-45	18½n
Regular Plates.....	6-8	16½
Clear Plates.....	4-6	16
Jowl Butts.....	16½
Green Square Jowls.....	19
Green Rough Jowls.....	18½

LARD.

Prime Steam, cash	15.95b
Prime Steam, loose	16.20
Refined, boxed, N. Y.—Export.....	unquoted
Neutral, in tierces	18.00
Raw Leaf	16.25n

MORE POULTRY CANNED

Poultry canned in July, 1935, showed an increase of 44.53 per cent over the same month a year earlier. In 27 plants the total for July this year amounted to 2,472,099 lbs. compared with 1,710,323 lbs. in July, 1934.

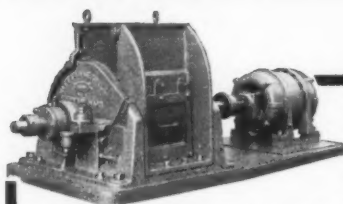
CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for catalog 302.

STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834



Reduces cooking time 1/3 to 1/2!

SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS.—Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

Sizes and types to meet every requirement. Write for Bulletins.

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. Water St., Saginaw, Mich.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, Sept. 4, 1935.

Stocks of local dried blood have been cleaned up and the producers are not quoting at present. South American ground dried blood for September shipment sold at \$2.85 per unit c.i.f. Atlantic ports which is the present quotation.

No recent sales of tankage, ground or unground, have been made by local packers and the production is light and the prices quoted are nominal.

Japanese sardine meal is held at

\$33.00 per ton and upward for September, October shipment c.i.f. Atlantic Coast ports.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: September, 1935, to June 30, 1936, inclusive	@ 24.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal
Blood dried, 10% per unit	@ 2.85
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory ..	2.30 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f.	@ 33.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories ..	2.25 & 50c

Soda nitrate, per net ton; bulk Sept. to Nov. inclusive	@ 23.50
in 200-lb. bags	@ 24.80
in 100-lb. bags	@ 25.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	2.00 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	2.35 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 22.00
Bone meal, raw, 4% and 50 bags, per ton, c.i.f.	@ 24.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.00

Potash Salts.

Manure salt, 30% bulk, per ton ...	@ 14.40
Kainit, 20% bulk, per ton	@ 11.00
Muriate in bulk, per ton	@ 22.50
Sulphate in bags, per ton, basis 90%	@ 33.75

Less 6% discount

Dry Rendered Tankage.

50% unground	@ .70
60% ground	@ .75



Grinders—Vibrating Screens FOR BY-PRODUCTS

There is a Williams for every by-product crushing or grinding job. Heaviest construction predominates. Especially designed to grind greasy cracklings and tankage. Other types crush green bones and hash dry rendering materials. We also build the well known "Full-Floating" Vibrating Screen for sifting greasy cracklings.

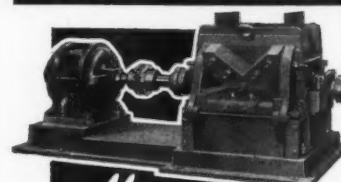
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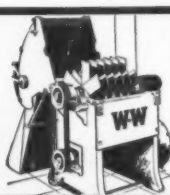
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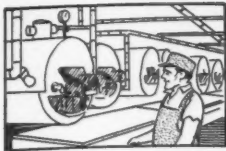
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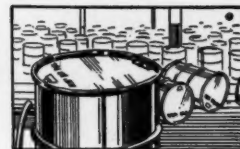
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Tallow and Greases

Weekly Market Review



TALLOW—Tallow market at New York was extremely quiet and a more or less holiday affair the past week. There was scattered small business in extra on basis of 6½c f.o.b., or 6¼c delivered, about ¼c lower than previous week. Offerings were not large and offset the smallness of demand. There were some sellers who were inclined to hold for 7c delivered, but buyers were not showing any disposition to come in their ideas at the moment. Australian fair to good, was offered early this week at 6.40c c.i.f. South American No. 1 was quoted at 6¼c c.i.f.

July tallow imports were placed at 29,290,327 lbs. Total since January 1 has been 176,615,282 lbs.

At New York, special was quoted at 6½c nominal; extra, 6½c f.o.b.; edible, 9@9¼c f.o.b.

On New York Produce Exchange, trade in tallow futures was limited to a few lots. Market was off 5 to 15 points compared with previous week.

At Chicago, a steady but quiet market featured tallow, due largely to scarcity of offerings. Prime packer was 7¼c. At Chicago, edible was quoted at 9½c; fancy, 7¼@7½c; prime packer, 7@7¼c; special, 6¾@7c; No. 1, 6½@6¾c.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, September-October, advanced 3d for week to 29s. Australian good mixed at Liverpool was unchanged during the week at 28s 6d.

STEARINE—Market was quiet and steady at New York with offerings limited. Oleo was quoted at 11½@12c. At Chicago, the market was moderately active and steady. Oleo quoted at 11@11½c.

OLEO OIL—Demand was fair and market firmer at New York. Extra was quoted at 12½@13c; prime, 11½@12½c; lower grades, 11½@12c. At Chicago, the market was very steady with extra quoted at 12½c.

(See page 40 for later markets.)

LARD OIL—Demand was moderate but market was firm for raw materials and up ¼@½c for week. At New York, No. 1 in barrels was quoted at 10c; No. 2, 9½c; extra, 11¼c; extra No. 1, 10¼c; prime, 20½c; winter strained, 12c.

NEATSFOOT OIL—Demand was moderate, but market firm with raw materials. Most grades were up ½ to 1c from a week ago. Cold pressed at New York was quoted at 16¼c; extra, 10½c; extra No. 1, 10¼c; pure, 12¼c.

GREASES—A moderate trade but a steady tone featured the market for

greases at New York the past week. Trading in house grease was done on a basis of 6c delivered. Offerings were not large, nor were they being pressed, but buyers were rather meek in taking hold at present levels. Some felt there was a possibility that soapers would be more interested in round lots. As a result, there was disposition to look on pending developments.

At New York yellow and house were quoted at 5½@6c; A white, 6½@6¼c; B white, 6@6½c; choice white, 7¼@7¾c.

At Chicago, market was quiet but very steady due to smallness of offerings. Bids of 6¼c for yellow grease were refused sellers asking 6½c. At Chicago brown, was quoted at 5½c; yellow, 6¼c; B white, 6¼c; A white, 7¼c; choice white, all hog, at 8@8¼c.

BY-PRODUCTS MARKETS

Chicago, September 5, 1935.

Blood.

Market for unground quoted \$2.85@2.90 per unit at Chicago and River points.

	Unit
Ground	Ammonia.
Unground	\$2.85@2.95
	2.85@2.90

Digester Feed Tankage Materials.

Demand is quiet but offerings small; prices are nominal.

Unground, 10 to 12% ammonia	\$2.85@3.00 & 10c
Unground, 8 to 10 %	2.75@2.85 & 10c
Liquid stick	@2.25

Dry Rendered Tankage.

Offerings small and trading light. Buyers' ideas 70@72½c Chicago.

Hard pressed and exp. unground per unit protein	\$.70@.72½
Soft prod. pork, ac. grease & quality, ton	@60.00
Soft prod. beef, ac. grease & quality, ton	@50.00

Packinghouse Feeds.

This market steady with last week.

	Carlots.
Digester tankage meat meal 60%...	@40.00
Meat and bone scraps, 50%...	@45.00
Steam bone meat, 65%, special feeding per ton	@32.50
Raw bone meal for feeding	@32.50

Fertilizer Materials.

Ground fertilizer tankage in bulk offered at \$2.50 & 10c f.o.b. Chicago.

High grd. tankage, ground, 10@ 12% am.	@2.50 & 10c
Bone tankage, ungrd., low gr., per ton	@16.00
Hoof meal	2.50@2.60n

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade	\$50.00@80.00
Mfg. shin bones	45.00@75.00
Cattle hoofs	28.00@29.00
Junk bones	16.00@18.50

(Note—Furogoing prices are for mixed carloads of unassorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Market featureless; prices unchanged.
Steam, ground, 3 & 50.....\$18.00@19.00
Steam, unground, 3 & 50.....16.50@18.00

Gelatine and Glue Stocks.

Demand fair for skulls, jaws and knuckles; last sales at \$24.00.

Calf trimmings	@25.00
Sinews, pizzles	@18.00
Horn piths	@17.00
Cattle jaws, skulls and knuckles	@24.00
Hide trimmings (new style)	@11.00
Hide trimmings (old style)	@15.00
Pig skin scraps and trim, per lb.	5½@6c

Animal Hair.

Market largely nominal.

Summer coil and field dried	1½@1¾c
Winter coil, dried	2½c
Processed, black, winter, per lb.	8½@9c
Processed, grey, winter, per lb.	7½@8c
Cattle switches, each*	1½@2½cen

*According to count.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, AUGUST 31, 1935.

	High.	Low.	Close.
Sept.			6.70@6.95
Oct.			6.70@6.95
Nov.			6.70@6.95
Dec.			6.75@7.00
Jan.	6.80	6.80	6.75@7.04

Sales: 1 contract.

MONDAY, SEPTEMBER 2, 1935.

HOLIDAY—No Market.

TUESDAY, SEPTEMBER 3, 1935.

Sept.			6.50@6.90
Oct.			6.50@6.90
Dec.			6.90@6.90
Jan.			6.90@6.90

WEDNESDAY, SEPTEMBER 4, 1935.

Sept.			6.60@6.85
Oct.			6.80@6.85
Dec.			6.65@6.85
Jan.			6.65@6.90

THURSDAY, SEPTEMBER 5, 1935.

Sept.			6.70@6.85
Oct.			6.73@6.85
Dec.			6.78@6.90
Jan.	6.90	6.90	6.80@6.95

FRIDAY, SEPTEMBER 6, 1935.

Sept.			6.75@6.90
Oct.			6.85@6.80
Nov.			6.70@6.85
Dec.			6.75@6.90
Jan.			6.75@6.90

Sales 1 lot. Closing 5 lower to 5 higher.

JULY TALLOW IMPORTS

Beef and mutton tallow imported into the United States during July, 1935:

Belgium	90,989 lbs.
France	536,047 lbs.
Netherlands	67,604 lbs.
United Kingdom	3,000,651 lbs.
Canada	793,805 lbs.
Argentina	7,016,471 lbs.
Brazil	6,213,922 lbs.
Paraguay	88,702 lbs.
Uruguay	5,314,802 lbs.
Australia	2,946,935 lbs.
New Zealand	3,417,399 lbs.

Total

29,290,327 lbs.

Total valuation, \$1,651,179.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., September 5, 1935.

Cotton oil futures down about 35 points for week under hedging and speculative selling. Crude firm, 8¼¢ @ 8½¢ lb. asked for mills. Bleachable for immediate shipment scarce and in good demand at 9½¢ @ 9¾¢ lb. loose New Orleans. With late crop and early production largely booked at higher prices, occasional sharp advances are expected in September and October. Soapstock steady with good demand for rout lots.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., September 5, 1935.

—Crude cottonseed oil 8¾¢ nearby shipment; cottonseed meal \$18.50 f.o.b., Memphis, prompt shipment.

MEMPHIS PRODUCTS MARKETS

(Special Report to The National Provisioner.)

Memphis, Tenn., September 4, 1935.

Cottonseed meal was again active, and while working into new lows from September through January, the market rallied somewhat near the close with prices 15¢ @ 25¢ up from the lows. Heavy liquidation of September at \$18.00 doubtlessly reduced the open interest in that month to a considerable extent but on early hedging the market lost ground rapidly with particular activity in March, which traded within a range of 30¢; \$19.55 representing the high from which prices gradually worked down to \$19.25 and back to \$19.50 at the close, with nothing coming out at that price. Offerings of new meal continue and are meeting with little encouragement owing to the dullness in consuming demand at the present time. The close was steady at declines of 10¢ @ 30¢.

Cottonseed oil market was quiet with January opening at an advance of 11 points which was subsequently lost. December and January traded at 9.40 and 9.41 but prices worked lower at the close.

MARGARINE IN PHILIPPINES

Shipments of margarine have recently been reported coming into this country from the Philippine Islands. Federal taxes of 15 cents a lb. and the 14-cent a lb. tariff on foreign margarine do not apply to product imported from the Philippines. Such margarine, made from Philippine coconut oil, also escapes the 3-cent a lb. tax imposed on such oil, when it is processed and used in products made in this country. Margarine interests in the United States are watching to see if manufacture in the islands will prove practical. A new revenue act imposes a compensating tax on such products.

VEGETABLE OIL MARKETS

COCOANUT OIL—Market at New York was strong, with spot supplies tight and held at 5¢ tank basis and 5½¢ drums. January forward was quoted at 4¾¢. July imports were placed at 22,929,000 lbs., compared with 35,742,000 lbs. last year. Imports from January 1 to August 1 totaled 199,499,545 lbs., against 224,126,707 lbs. last year.

CORN OIL—Offerings were light and interest was moderate. Market was quoted at 9¼¢ nominal New York.

SOYA BEAN OIL—Trade was quiet with nearby New York quoted at 8¢; forward, 7½¢.

PALM OIL—Interest was routine and market steady. Nigre at New York was quoted at 4½¢; shipment, 4¼¢; Sumatra oil, 3¾¢. July imports were placed at 18,448,800 lbs., against 7,092,441 lbs. last year. January 1 to August 1 imports were 155,136,268 lbs., against 108,250,535 lbs. last year.

PALM KERNEL OIL—Market was quiet and steady. English oil was quoted at 4.15¢ New York; German, 3.80¢.

OLIVE OIL—Demand was better and market firmer. Tanks at New York sold at 8¢; drums, 8¼¢.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market was quoted at 9¼¢.

Refining Edible Oils

Up-to-date practices in refining edible oils and their manufacture into shortening and salad dressings have resulted in product of superior keeping quality, fine flavor, good color and desirable consistency.

This is due to improvement in neutralizing oils, resulting in more complete deodorization and better decolorizing and clarifying. Improved manufacturing equipment has been introduced and great strides have been made in packaging the product for maximum consumer acceptance.

These up-to-date methods, as well as some of the older practices still in use, are described in a series of articles which have appeared in **THE NATIONAL PROVISIONER**. Copies of these reprints are available at 75¢. To secure them, send the following coupon with remittance:

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Please send copy of reprint on oil refining and manufacture.
Name.....
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COTTONSEED OIL TRADING

COTTONSEED OIL—Demand was moderate at New York but the market rather steady. Crude oil sold at 8¼¢ sales across the Belt and this figure was bid.

Market transactions at New York:

Friday, August 30, 1935.

Spot	a
Sept.	1015	a	1020
Oct.	15	1015	1011	1010	a 1012
Nov.	985	a 1010
Dec.	11	997	990	990	a trad
Jan.	8	998	990	990	a trad
Feb.	985	a 1005
Mar.	5	1004	1000	997	a 998
Apr.	995	a 1010

Saturday, August 31, 1935.

HOLIDAY—No market.

Monday, September 2, 1935.

HOLIDAY—No market.

Tuesday, September 3, 1935.

Spot	a
Sept.	12	1010	990	982	a 987
Oct.	38	1010	977	978	a 77tr
Nov.	955	a 980
Dec.	18	990	962	962	a trad
Jan.	20	990	961	961	a trad
Feb.	960	a 980
Mar.	9	995	966	967	a 66tr
Apr.	960	a 980

Wednesday, September 4, 1935.

Spot	a
Sept.	3	990	985	985	a 990
Oct.	28	990	977	983	a 984
Nov.	960	a 980
Dec.	29	965	958	963	a 965
Jan.	22	970	958	963	a trad
Feb.	960	a 975
Mar.	36	975	964	971	a 70tr
Apr.	965	a 985

Thursday, September 5, 1935.

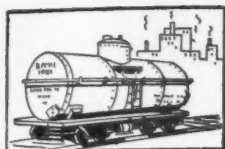
Sept.	1000	998	990	a 1000
Oct.	994	988	985	a 988
Dec.	981	970	976	a
Jan.	982	970	976	a
Mar.	988	977	983	a 985

(See page 40 for later markets.)

TEST LAW ON HOME FATS

A suit has been started in Georgia attacking the constitutionality of the state's new law imposing a tax of 10 cents per lb. on the manufacture or sale of margarine containing other than certain specified foreign fats and oils. It is reported the suit is being supported by coconut oil interests, coconut oil not being among permitted foreign oils. The case was expected to come to trial some time soon.

There are four types of lard. Do you know what they are, what fats are used in each and how each one is made? Read "PORK PACKING," The National Provisioner's latest book.



Vegetable Oils

Weekly Market Review



Trade Fairly Active—Market Irregular—Undertone Unsteady—Operations Mixed—Some Hedging Reported—Cash Trade Satisfactory—Cotton Crop Estimates Larger.

Cottonseed oil futures market experienced a good volume of trade the past week, but prices backed and filled and at times displayed independent weakness. This was surprising in view of the better tone in lard. Commission house trade was mixed, and with some new crop hedge pressure reported coming on the market, buyers were inclined to back away. This offset lard recovery somewhat. Scattered liquidation was apparent at times, while the local element were inclined to press the downturns.

There was little or nothing in the news to account for the market's action. Cotton crop reports and weather conditions were divided, but there was a tendency to slightly increase private cotton crop estimates.

There were no September oil deliveries the first few days of the month, actual oil being rather steadily held. There was, nevertheless, a disposition in several directions to await the government cotton estimate due September 9, and also to await the next cottonseed statistical report as to confirmation of a larger distribution of oil the past several weeks.

Crude Under Pressure

Prices appeared to be rather easily

influenced either way. On a scale down the market ran into resting buying orders which brought about some covering by shorts. This tended to slow the break, but the market nevertheless displayed an unsteady undertone.

Reports in the cotton trade indicated only a light movement of new crop cotton. There appeared to have been more pressure of crude oil. Crude sold at 8½¢ and 8¼¢ across the belt, a decline of ¼¢ a point from previous week.

Crude developments appeared to have come in for more consideration in professional quarters in that it brought about a realization that a new crop is about to come on the market.

Edible fats continued to decrease in supply under a fairly satisfactory demand, so that there is no weakness in the market position from a supply and demand standpoint. Visible stocks of oil will undoubtedly be reduced considerably in the next government report. Stocks of lard at Chicago decreased 9,799,000 lbs. during August and now total only 20,649,000 lbs., against 117,442,000 lbs. at this time last year.

Cotton Crop Estimates Up

Private estimates on cotton continue wide apart, ranging from 11,062,000 bales, to 12,277,000 bales. All of the estimates so far, with one exception—the outside figure—showed some increase over a month ago. Average of private reports to date is 11,823,000 bales, compared with 11,499,000 bales last month, an increase of 324,000 bales.

There was a noticeable increase in

insect and weather damage reports. However, the market paid scant attention to these advices. There were beneficial rains in the Western belt, which served to offset rains in the East.

Private estimates on the corn crop averaged 2,232,000,000 bu., against the government August estimate of 2,272,000,000 bu. and the small crop last year of 1,371,000,000 bu.

Weekly weather report said that heavy to excessive rains in the Eastern cotton belt, were detrimental early in the week while beneficial precipitation occurred in some dry Western localities.

VEGETABLE OIL IMPORTS

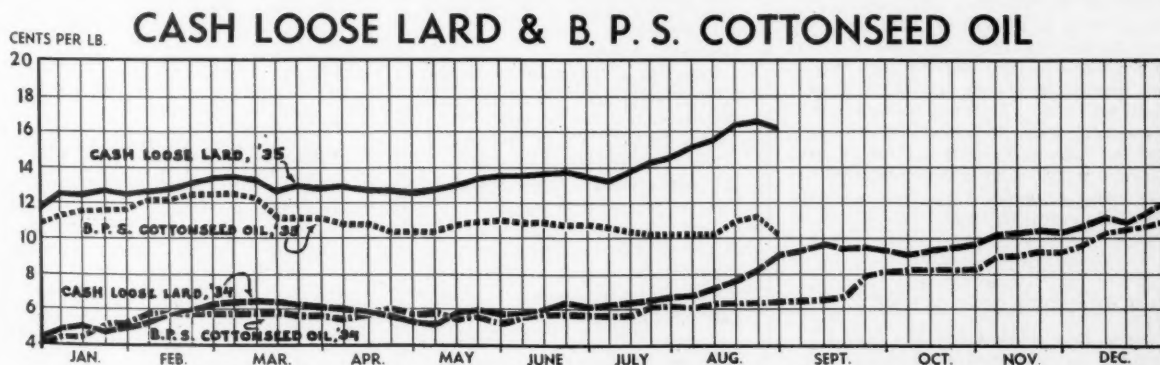
Imports of vegetable oil and oil bearing materials in July, 1935:

	Quantity. lbs.	Value.
Edible vegetable oils		
Copra (free)	52,275,962	\$1,690,279
Sesame seed	2,669,133	88,119
Peanut oil	8,392,519	389,113
Palm kernel oil	371,420	16,713
Sunflowerseed oil	1,406,721	89,014
Inedible vegetable oils		
Cottonseed oil	17,957,119	1,106,334
Cocunut oil, from Philip- pines	22,928,886	967,465
Palm oil	18,448,800	581,479
Soybean oil	993,377	53,791

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Sept. 4, 1935.—Refined cottonseed oil, 26s 6d; Egyptian crude cottonseed oil, 24s.



One of the new series of charts in THE NATIONAL PROVISIONER series, showing weekly prices of lard and cottonseed oil for 1935 to date, compared to 1934.

An unusually wide spread between lard and cottonseed oil prices has existed since March of this year, increasing until September 1 it had reached approximately 6c, the widest for two years. While cottonseed oil price has been relatively steady since April, lard prices have been on the up-grade.

Price spread between lard and cottonseed oil is usually not very great, as shown by the 1934 comparison. Small production of lard, rapidly decreasing stocks, good consumer demand and prospects for a continued small make for some time to come have been principal factors in upsetting the usual price relationship. Lard is in a strong position, with prospects that the price will continue upward.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were reactionary in latter part of week on profit taking and easier tone in hogs but commission house buying checked declines while hog receipts were light. Better demand for pork meats was reported and prices firmer. Top hogs \$11.90, Chicago.

Cottonseed Oil

Cotton oil was active in mixed trade during latter part of week. Prices a shade softer with lard and awaiting government cotton estimates Monday. Crude 8½c sales, Valley; 8¾c bid elsewhere.

Quotations on bleachable cottonseed oil Friday noon were: Sept., \$9.90@9.96; Oct., \$9.80@9.82; Dec., \$9.74@9.77; Jan., \$9.76; Mar., \$9.87; Apr., \$9.85@10.00.

Tallow

Tallow, extra, 6½c, delivered.

Stearine

Stearine, 11½@12c plants.

Friday's Lard Markets

New York, September 6, 1935—Prices are for export; no tax. Lard, prime western, \$16.90@17.00; middle western, \$16.90@17.00 (including tax); city, unquoted; refined Continent, 17%@17½c; South American, 17%@18½c; Brazil kegs, 18%@18½c (including tax); compound, 13¼c in carlots.

HOGS PASS AAA PARITY PRICE

Exceeding the Department of Agriculture's parity price by \$1.12, the average farm price of hogs stood at \$10.22 a cwt. on August 15. This was an increase of \$1.82 above the farm price on July 15, and was the first time the farm price had exceeded parity price since the beginning of the agricultural adjustment plan. The gap between the theoretical goal of the adjustment act and the farm price plus processing tax widened to \$3.37, of which excess \$2.25 was being contributed by packers in the form of processing tax.

AAA PAYS OUT \$30,000,000

More than \$30,800,000 has been distributed to cooperating corn-hog producers as first payments under their 1935 adjustment contracts, it was announced this week by Claude R. Wickard, chief of the corn-hog section of the AAA. Approximately \$85,000,000 will go to farmers in the first installment. Final payment on the contracts will fall due after January 1, 1936.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, September 5, 1935.

General provision market steady but dull; very poor demand for lard; demand lessening for hams.

Thursday's prices were: Hams, American cut, 104s; hams, long cut, unquoted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 61s; Wiltshires, unquoted; Cumberlands, unquoted; Canadian Wiltshires, 80s; Canadian Cumberlands, 74s; spot lard, 72s.

LIVERPOOL PROVISION STOCKS

On hand, Sept. 1, 1935, estimated by Liverpool Trade Association:

	Sept. 1, 1935.	Aug. 1, 1935.	Sept. 1, 1934.
Bacon, lbs.	22,624	147,056	27,216
Hams, lbs.	440,608	346,304	1,685,376
Shoulders, lbs.	500	8,288	3,360
Butter, cwt.	8,807	14,705	1,881,936
Cheese, cwt.	10,683	16,904	26,163
Lard, steam, tierces		400	1,268
Lard, refined, tons	885	943	5,228

LARD AND GREASE EXPORTS

Exports of lard from New York City, Sept. 1, 1935, to Sept. 4, 1935, totaled none; tallow, none; stearine, 56,800 lbs.

Watch the Markets!

It's just as important to know the market when prices are high as when they are low.

It is vital to know the market when prices are fluctuating up or down.

The time has arrived when market fluctuations upward are taking place. *In such times it is easy to buy or sell a car of product anywhere from ¼c to 1c under the market.*

A car sold at ¼c under the market costs the seller \$37.50; at ½c under he loses \$75.00; at ¾c under he loses \$112.50; at 1c under he loses \$150.00; at 1½c under he loses \$225.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ½c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

NEW YORK BEEF IMPORTS

(Special Wire to The National Provisioner.)

New York, Sept. 5, 1935.

A shipment of 13,066 lbs. of frozen beef was received from Australia this week but none came in from New Zealand and only 34,590 lbs. were imported from Canada. No New Zealand shipments are anticipated as there is practically no demand for what is on hand. Market is showing little interest in Canadian meats.

Canned beef imports during the week ended September 5, totaled only 100,818 lbs. About 2,000 lbs. of cured pork came in from Canada.

PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended Aug. 31, 1935:

	Week ended Aug. 31, 1935.	Week ended Sept. 1, 1935.	Nov. 1, 1934 to Aug. 31, 1935.
PORK.			
Total	125	15	1,787
United Kingdom	125		1,011
Continent		15	516
West Indies			200

BACON AND HAM.

	M lbs.	M lbs.	M lbs.
Total	365	1,040	97,835
United Kingdom	364	884	96,950
Continent		156	645
West Indies	1		50
B. N. A. Colonies			1
Other countries			180

LARD.

	M lbs.	M lbs.	M lbs.
Total	364	3,787	91,769
United Kingdom	328	3,559	84,307
Continent		80	3,831
St. and Ctl. America		148	1,268
West Indies	36		2,324
B. N. A. Colonies			13
Other countries			6

TOTAL EXPORTS BY PORTS.

	Pork, lbs.	Bacon and Hams, M lbs.	Lard, M lbs.
From			
New York	125	139	108
Norfolk			49
New Orleans			36
Montreal		213	171
Halifax		13	
Total week	125	365	364
Previous week		915	380
2 weeks ago	25	602	328
Cor. week 1934	15	1,040	3,787

SUMMARY NOV. 1, 1934, TO AUG. 31, 1935.

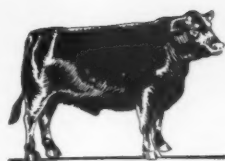
	1934 to 1935.	1934 to 1935.	Increase.	Decrease.
Pork, M lbs.	357	492		135
Bacon and hams, M lbs.	97,835	110,024		12,189
Lard, M lbs.	91,769	325,749		233,980

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to Sept. 6, 1935, show exports from that country were as follows: To the United Kingdom, 91,741 quarters; to the Continent, 21,726 quarters. Exports the week ending Aug. 30 were: To England, 102,581 quarters; to the Continent, 833 quarters.

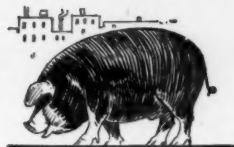
MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended September 6, totaled 100 bbls of pork, 9,000 lbs. of bacon and 95,200 lbs. of lard.



Live Stock Markets

Weekly Review



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, September 5, 1935, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd.-ch.	\$11.00@11.65	\$10.00@11.35	\$9.00@10.75	\$9.05@10.45	\$10.25@11.25
Medium	10.25@11.25	10.00@11.15	8.75@10.25	9.00@10.15	9.50@10.75
Lt. wt. (160-180 lbs.) gd.-ch.	11.25@11.90	11.00@11.90	10.25@11.40	10.45@11.45	10.75@11.50
Medium	10.70@11.05	10.50@11.75	9.35@11.15	9.75@11.00	10.25@11.25
(180-200 lbs.) gd.-ch.	11.65@12.00	11.65@12.00	11.15@11.60	11.10@11.50	11.25@11.60
Medium	11.25@11.75	11.25@11.85	10.00@11.25	10.75@11.25	10.50@11.45
Med. wt. (200-220 lbs.) gd.-ch.	11.75@12.20	11.60@12.00	11.25@11.60	11.25@11.50	11.45@11.60
Medium	11.85@12.20	11.60@12.00	11.25@11.60	11.25@11.50	11.40@11.60
(250-290 lbs.) gd.-ch.	11.70@12.10	11.35@11.90	11.00@11.35	11.10@11.45	11.10@11.60
(290-350 lbs.) gd.-ch.	11.15@12.00	11.00@11.50	10.30@11.10	10.80@11.15	10.75@11.25

PACKING SOWS:

(275-350 lbs.) good	10.35@10.60	9.75@10.25	9.85@10.00	9.85@10.10	9.90@10.10
(350-425 lbs.) good	10.10@10.50	9.50@10.00	9.75@9.85	9.05@9.90	9.85@10.00
(425-550 lbs.) good	9.85@10.35	9.25@9.75	9.40@9.75	9.50@9.75	9.50@9.85
(275-550 lbs.) medium	9.50@10.35	8.25@9.65	8.50@9.65	8.50@9.65	9.25@9.80

SLAUGHTER PIGS:

(100-140 lbs.) gd.-ch.	9.50@11.25	9.15@10.75	8.50@9.75	10.00@10.85
Medium	8.00@11.00	8.00@10.50	7.50@9.25	9.50@10.25
Av. cost & wt. Wed. (pigs ex.)	10.97-269 lbs.	11.40-212 lbs.	10.20-205 lbs.	11.07-235 lbs.

Slaughter Cattle, Calves and Vealers:

STEERS:

(550-900 lbs.) choice	10.50@12.25	10.00@11.50	9.50@11.75	9.50@11.50	10.15@11.60
Good	9.50@11.50	8.50@10.75	8.75@10.75	8.50@10.50	8.65@10.85
Medium	7.50@9.75	6.75@9.25	6.50@9.00	6.50@9.00	6.00@9.00
Common	5.50@7.75	5.50@6.75	4.50@6.75	4.75@6.75	4.85@6.85

HEIFERS:

(900-1100 lbs.) choice	11.50@12.50	11.00@12.00	10.75@12.00	10.50@11.50	10.85@11.85
Good	9.75@11.75	9.00@11.25	9.00@11.00	9.00@10.50	9.00@11.10
Medium	7.75@10.00	6.75@9.25	6.75@9.25	6.75@9.00	6.75@9.15
Common	5.75@7.75	5.75@7.00	4.50@7.00	5.00@7.00	5.15@7.00

STEERS:

(1100-1300 lbs.) choice	11.75@12.75	11.25@12.00	11.00@12.00	10.50@11.50	10.85@11.75
Good	10.00@11.75	9.25@11.25	9.25@11.00	9.00@10.50	9.00@11.00
Medium	7.75@10.00	7.00@9.25	7.00@9.25	7.00@9.00	6.75@9.00

HEIFERS:

(1300-1500 lbs.) choice	11.75@12.90	11.25@12.00	11.00@12.00	10.50@11.50	10.75@11.65
Good	10.00@11.50	9.25@11.25	9.25@11.00	9.00@10.50	8.75@11.00

HEIFERS:

(550-750 lbs.) choice	11.00@11.75	9.50@10.50	9.75@10.75	9.25@10.75	9.65@10.65
Good	9.25@11.00	8.25@9.50	8.50@9.75	8.25@10.00	8.15@10.00
Com-med.	5.25@9.50	4.25@8.25	4.25@8.75	4.50@8.50	4.40@8.50

HEIFERS:

(750-900 lbs.) gd.-ch.	9.50@12.00	8.75@11.25	8.50@10.75	8.50@10.85
Com-med.	5.50@9.50	4.25@8.75	4.75@8.50	4.50@8.50

COWS:

Good	5.75@6.50	5.25@6.25	5.25@6.25	5.50@6.50	5.35@6.25
Com-med.	4.50@5.75	4.00@5.25	4.00@5.25	4.25@5.50	4.00@5.35
Low-cut-cut	3.25@4.50	2.50@4.00	3.25@4.00	3.00@4.25	3.00@4.15

BULLS: (Yrls. Ex.) (Beef)

Good	5.75@6.75	5.50@6.25	5.40@6.00	5.00@5.50	4.75@5.75
Cut-med.	4.25@5.75	4.00@5.50	4.25@5.40	3.75@5.00	3.50@5.00

VEALERS:

Gd.-ch.	9.00@10.50	8.75@10.00	7.50@9.00	7.50@9.50	8.00@10.00
Medium	7.50@9.00	7.50@8.75	6.00@7.50	5.50@7.50	6.50@8.00
Cul-com.	5.00@7.50	3.50@7.50	4.00@6.00	4.00@5.50	4.00@6.75

CALVES:

Gd.-ch.	7.00@10.50	6.50@9.25	6.50@9.50	6.00@8.50	7.00@10.00
Com-med.	4.00@7.00	3.50@6.50	4.00@6.50	3.50@6.50	4.50@7.00

Slaughter Sheep and Lambs:

LAMBS:

(90 lbs. down) gd.-ch.*	9.25@10.00	8.75@9.75	9.00@9.50	9.00@9.65	8.75@9.25
Com-med.	6.75@9.35	6.00@9.00	6.75@9.00	6.50@9.00	6.50@8.75

YEARLING WETHERS:

(90-110 lbs.) gd.-ch.	7.00@8.25	6.25@7.50	6.50@7.50	6.75@7.50	6.75@7.50
Medium	6.00@7.15	5.50@6.50	5.50@6.50	5.75@6.75	5.75@6.75

EWES:

(90-120 lbs.) gd.-ch.	3.00@4.00	2.50@3.50	2.25@3.25	2.50@3.50	2.75@3.25
(120-150 lbs.) gd.-ch.	2.75@4.00	2.00@3.25	2.00@3.00	2.25@3.25	2.00@3.25
(All weights) com-med.	2.00@3.00	1.00@2.50	1.00@2.25	1.25@2.50	1.25@2.75

*Quotations based on ewes and wethers.

CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Iowa, Sept. 5, 1935.

Hog prices at 22 concentration points and 9 packing plants in Iowa and Minnesota were up 20@30c, spots more, compared with last week's close. General truck range good to choice 200 to 250 lbs., mostly \$11.35@11.65, few \$11.70; railed consignments, \$11.80 or slightly higher; 250 to 270 lbs., \$11.15@11.65; 270 to 290 lbs., \$11.00@11.45; 290 to 350 lbs., \$10.60@11.20; 180 to 200 lbs., \$11.20@11.65; 160 to 180 lbs., \$10.50@11.25; 140 to 160 lbs., \$9.75@10.50; good light weight sows, \$9.60@10.00, few \$10.10; medium and heavy weights, \$9.15@9.75.

Receipts week ended Sept. 5, 1935:

	This week.	Last week.
Friday, August 30	7,200	12,200
Saturday, August 31	9,200	8,300
Monday, September 2	Holiday	19,300
Tuesday, September 3	17,900	8,300
Wednesday, September 4	7,300	7,500
Thursday, September 5	10,500	5,800

CANADIAN LIVESTOCK PRICES

Leading Canadian centers, top livestock prices, Aug. 29, 1935:

BUTCHER STEERS.

Up to 1,050 lbs.

	Aug. 29, 1935.	Last week.	Same week, 1934.
Toronto	\$ 7.00	\$ 7.10	\$ 6.00
Montreal	5.75	5.40	5.40
Winnipeg	6.50	7.00	6.00
Calgary	4.25	4.50	3.10
Edmonton	4.50	4.50	3.50
Prince Albert	3.00	3.50	3.00
Moose Jaw	4.50	4.50	3.00
Saskatoon	4.50	5.10	3.00

VEAL CALVES.

Toronto	\$ 8.50	\$ 8.00	\$ 6.50
Montreal	7.50	7.25	6.25
Winnipeg	6.00	6.00	5.00
Calgary	4.25	4.25	3.50
Edmonton	4.50	4.50	3.50
Prince Albert	3.50	3.00	...
Moose Jaw	5.25	4.50	3.00
Saskatoon	4.50	5.00	3.25

SELECT BACON HOGS.

Toronto	\$10.00	\$10.65	\$ 9.40
Montreal	10.00	10.50	9.50
Winnipeg	9.00	10.10	8.75
Calgary	9.10	9.70	8.60
Edmonton	8.75	9.80	8.75
Prince Albert	8.60	9.70	8.35
Moose Jaw	8.85	9.85	8.50
Saskatoon	8.60	9.70	8.25

GOOD LAMBS.

Toronto	\$ 7.50	\$ 7.75	\$ 6.25
Montreal	6.00	6.00	6.00
Winnipeg	6.25	6.50	5.50
Calgary	5.25	5.35	4.50
Edmonton	4.75	5.25	4.25
Prince Albert	4.50	4.50	3.85
Moose Jaw	5.00	4.75	4.25
Saskatoon	5.00	4.85	4.25

LOSSES FROM BRUISES

Are your men posted on the abuses that cost money in handling live hogs? Have them read chapter 1 of "PORK PACKING," The National Provisioner's latest book.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 31, 1935, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,230	982	4,441
Swift & Co.	3,827	1,135	7,976
Morris & Co.	2,298	2,503
Wilson & Co.	4,044	222	5,860
Anglo-Amer. Prov. Co.	690
G. H. Hammond Co.	1,806	878
Shippers	15,112	10,534	7,821
Others	6,548	15,026

Brennan Packing Co., 954 hogs; Hygrade Food Products Corp., 2,196 hogs; Agar Pkg. Co., 2,535 hogs.

Total: 39,525 cattle; 6,767 calves; 34,405 hogs; 26,101 sheep.

Not including 1,854 cattle, 1,101 calves, 18,109 hogs and 32,629 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,352	770	2,440	1,627
Cudahy Pkg. Co.	3,380	1,462	1,168	2,894
Morris & Co.	1,406	738	1,519
Swift & Co.	2,825	1,207	1,816	1,913
Wilson & Co.	2,945	1,179	1,437	2,619
Kornblum & Son	860
Independent Pkg. Co.	137
Others	7,707	953	1,933	1,291

Total: 22,574 cattle, 6,309 calves, 8,931 hogs, 11,963 sheep.

Not including 1,042 hogs received direct at stockyard and plants.

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,065	1,495	4,025
Cudahy Pkg. Co.	4,182	2,062	5,749
Dold Pkg. Co.	758	1,947
Morris & Co.	1,426	1,305	1,806
Swift & Co.	4,068	1,523	6,329
Others	6,409

Eagle Pkg. Co., 12 cattle; Geo. Hoffman Pkg. Co., 22 cattle; Grt. Omaha Pkg. Co., 62 cattle; Lewis Pkg. Co., 465 cattle; Omaha Pkg. Co., 89 cattle; J. Roth & Sons, 53 cattle; So. Omaha Pkg. Co., 62 cattle; Lincoln Pkg. Co., 411 cattle; Sinclair Pkg. Co., 44 cattle; Wilson & Co., 101 cattle.

Total: 15,421 cattle and calves; 15,431 hogs and 17,992 sheep.

Not including 10,882 sheep received direct by packers through stock yards.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,243	1,864	3,575	7,366
Swift & Co.	4,121	3,238	2,584	8,011
Morris & Co.	1,343	919	281
Hunter Pkg. Co.	1,556	1,084	1,871	415
Hell Pkg. Co.	1,180
Krey Pkg. Co.	1,852
Lacide Pkg. Co.	554
Shippers	11,957	6,321	7,475	1,731
Others	4,478	155	8,936	244

Total: 26,698 cattle, 14,181 calves, 28,317 hogs, 17,767 sheep.

Not including 2,679 cattle; 3,843 calves; 17,249 hogs and 3,572 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,441	991	3,437	9,963
Armour and Co.	2,744	963	3,125	4,836
Others	1,112	12	924	161

Total: 6,297 cattle, 1,936 calves, 7,486 hogs, 14,960 sheep.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,581	251	3,066	3,216
Armour and Co.	2,164	181	2,875	2,043
Swift & Co.	1,833	219	2,484	2,316
Shippers	2,213	9	1,472	2,315
Others	284	26

Total: 9,075 cattle, 686 calves, 9,926 hogs, 9,890 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,209	1,053	2,008	1,042
Wilson & Co.	2,114	1,133	1,988	1,060
Others	362	42	288	2

Total: 4,685 cattle, 2,228 calves, 4,284 hogs, 2,104 sheep.

Not including 157 cattle and 570 hogs bought direct.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,561	681	5,596	4,777
Armour and Co.	1,203	209	2,041
Hilgemeyer Bros.	5	642
Stumpf Bros.	89
Schussler Pkg. Co.	46	2	153
Meier Pkg. Co.	102	6	103
Indiana Prov. Co.	23	18	157	50
Art Wabnitz	11	92	46
Mass. Hartman Co.	81	7
Shippers	2,453	1,819	13,819	6,137
Others	1,854	165	215	1,309

Total: 7,309 cattle, 2,969 calves, 22,815 hogs, 12,319 sheep.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	963	203	775	10,419
Swift & Co.	988	153	1,024	4,195
Shippers
Others	1,640	386	1,307	17,055

Total: 3,591 cattle, 742 calves, 4,060 hogs, 31,669 sheep.

Not including 258 cattle and 1,865 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,601	826	1,415	1,442
Jacob Dold Pkg. Co.	588	98	990	1
Wichita D. B. Co.	26
Dunn-Ostertag	137
F. W. Dold & Sons	161	192
Sunflower Pkg. Co.	66	53

Total: 2,579 cattle, 924 calves, 2,650 hogs, 1,443 sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,014	2,372	3,564	7,205
Cudahy Pkg. Co.	583	964
Swift & Co.	5,118	3,100	5,845	19,766
United Pkg. Co.	2,232	409
Others	1,221	39	256	16,419

Total: 12,478 cattle, 6,884 calves, 9,665 hogs, 43,390 sheep.

Received direct by packers through stock yards: 114 cattle.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,841	1,967	6,128	2,963
U. D. B. Co., N. Y.	52
R. Gunz & Co.	71	30
Armour & Co.	606	975
N. Y. B. D. M. Co.	40
Shippers	363	55	38	247
Others	677	1,068	11	265

Total: 3,710 cattle, 4,063 calves, 6,177 hogs, 3,475 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall & Son	445
Ideal Pkg. Co.	373
E. Kahn's Sons Co.	1,188	405	4,528
Lohrey Pkg. Co.	4	70
H. H. Meyer Pkg. Co.	17	2,261
J. Schlachter & Son	271	239	174
J. & F. Schroth Pkg. Co.	21	1,170
J. F. Stegner & Co.	390	168	78
Shippers	257	84	4,082	5,631
Others	1,837	1,000	369	792

Total: 3,977 cattle, 1,896 calves, 12,853 hogs, 12,193 sheep.

Not including 224 cattle; 63 calves; 561 hogs and 424 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Aug. 31, 1935, with comparisons:

CATTLE.

	Week ended Aug. 31.	Previous week.	Cor. week, 1934.
Chicago	39,525	38,082	75,085
Kansas City	22,574	28,329	64,258
Omaha	15,421	19,672	23,013
East St. Louis	26,698	3,869	10,936
St. Joseph	6,297	7,767	24,436
Sioux City	9,075	12,297	18,848
Oklahoma City	4,685	5,941	10,780
Wichita	1,601	2,966	2,640
Denver	5,591	4,963	8,569
St. Paul	12,478	13,228	19,070
Milwaukee	3,710	3,242	5,128
Indianapolis	7,309	7,494	8,677
Cincinnati	3,977	3,624	2,327

Total: 156,941 cattle, 151,714 calves, 273,187 hogs.

HOGS.

	Week ended Aug. 31.	Previous week.	Cor. week, 1934.
Chicago	34,465	29,916	36,374
Kansas City	8,931	10,746	15,721
Omaha	15,431	21,427	30,612
East St. Louis	28,317	18,166	20,507
St. Joseph	7,486	9,990	14,631
Sioux City	9,926	14,390	21,051
Oklahoma City	4,254	5,783	6,237
Wichita	2,650	2,986	3,335
Denver	4,060	4,670	7,013
St. Paul	9,665	10,049	15,364
Milwaukee	6,177	5,688	5,526
Indianapolis	22,815	25,059	26,622
Cincinnati	12,853	11,813	11,890

Total: 167,060 hogs, 170,683 calves, 214,883 sheep.

SHEEP.

	Week ended Aug. 31.	Previous week.	Cor. week, 1934.
Chicago	26,101	23,628	37,577
Kansas City	11,963	13,040	23,055
Omaha	17,992	23,712	20,831
East St. Louis	17,767	3,531	5,933
St. Joseph	14,960	18,439	15,926
Sioux City	9,890	8,510	9,727
Oklahoma City	2,104	1,775	675
Wichita	1,443	1,327	1,160
Denver	31,669	24,855	58,406
St. Paul	43,390	36,788	35,811
Milwaukee	5,475	2,716	3,325
Indianapolis	12,319	10,746	8,545
Cincinnati	12,193	17,841	6,368

Total: 204,966 cattle, 186,906 calves, 227,039 hogs.

CHICAGO LIVESTOCK

RECEIPTS.

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 26	17,016	2,677	10,110	14,318
Tues., Aug. 27	5,965	1,769	10,527	8,733
Wed., Aug. 28	8,710	1,184	8,279	10,968
Thurs., Aug. 29	4,489	1,716	9,429	13,342
Fri., Aug. 30	1,599	531	5,537	8,569
Sat., Aug. 31	1,000	300	2,500	3,000

Total this week: 38,779 cattle, 8,177 calves, 46,382 hogs, 58,990 sheep.

Previous week: 42,389 cattle, 8,839 calves, 60,049 hogs, 65,796 sheep.

*Year ago: 77,097 cattle, 20,278 calves, 72,610 hogs, 84,846 sheep.

Two years ago: 44,843 cattle, 7,724 calves, 304,064 hogs, 77,818 sheep.

*Receipts for year ago include 27,066 cattle and 11,573 calves bought by government.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 26	3,134	187	1,285	547
Tues., Aug. 27	3,128	287	333	45
Wed., Aug. 28	3,557	161	502	513
Thurs., Aug. 29	1,667	99	803	1,186
Fri., Aug. 30	965	190	2,698	1,097
Sat., Aug. 31	190	100	100

Total this week: 12,581 cattle, 924 calves, 5,611 hogs, 3,486 sheep.

Previous week: 11,051 cattle, 1,145 calves, 3,121 hogs, 4,670 sheep.

*Year ago: 13,677 cattle, 585 calves, 8,329 hogs, 9,594 sheep.

Two years ago: 13,802 cattle, 140 calves, 11,777 hogs, 18,561 sheep.

*Including government owned cattle and calves.

Total receipts for month and year to Aug. 31, with comparisons:

	1935.	1934.	1935.	1934.
Cattle	156,256	297,369	1,199,259	1,737,787
Calves	34,247	105,564	317,318	499,975
Hogs	209,624	358,537	2,380,022	4,292,741
Sheep	202,097	211,096	2,047,913	1,786,069

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Week ended Aug. 31	\$10.80	\$10.55	\$2.90	\$3.90
Previous week	10.65	10.75	3.10	4.25
1934	8.25	7.45	2.00	6.25
1933	5.75	3.75	2.35	6.50
1932	7.70	4.10	2.00	5.50
1931	8.95	5.85	1.50	6.25
1930	10.50	10.00	3.25	8.00

RECEIPTS AT CHIEF CENTERS

Combined receipts at principal markets, week ended Aug. 31, 1935:

	Cattle.	Hogs.	Sheep.
At 20 markets—			
Week ended Aug. 31.....	233,000	211,000	331,000
Previous week	275,000	236,000	322,000
1934	508,000	311,000	422,000
1933	204,000	1,507,000*	422,000
1932	232,000	415,000	425,000
1931	229,000	440,000	519,000
At 11 markets:			
Week ended Aug. 31.....		150,000	
Previous week		190,000	
1934		259,000	
1933		1,268,000	
1932		332,000	
1931		382,000	
At 7 markets:			
Week ended Aug. 31.....	178,000	129,000	225,000
Previous week	208,000	158,000	212,000
1934	439,000	218,000	283,000
1933	164,000	1,101,000	255,000
1932	177,000	275,000	254,000
1931	179,000	332,000	383,000

*Including 105,000 pigs and sows owned by government.

ST. LOUIS HOGS IN AUGUST

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for August, 1935, with comparisons, reported by H. L. Sparks & Co.

	Aug., 1935.	Aug., 1934.
Receipts, numbers	125,308	170,745
Average, weight, lbs....	207	211
Top prices:		
Highest	\$12.15	\$8.05
Lowest	11.00	5.10
Average cost	11.18	6.12

Not many butcher hogs being received. Pigs very scarce. Light hogs of fair quality.

INTERNATIONAL SHOW PLANS

Plans are being made to accommodate a record entry of livestock in the new two-million dollar amphitheatre at the Chicago Stock Yards which is the permanent home of the International Live Stock Exposition. Secretary-Manager B. H. Heide announces that the preliminary classification, which lists prizes for thirty different breeds of cattle, horses, sheep, and swine, is now off the press. Copies will be sent free on request addressed to the exposition headquarters at Chicago. The classification remains the same, for the most part, as in recent years. As in the past, the exposition will

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending Aug. 31, 1935.....	9,093	1,889	2,245
Week previous	8,841	1,961	2,412
Same week year ago.....	10,983	2,324	2,528
COWS, carcass			
Week ending Aug. 31, 1935.....	1,608	1,211	1,787
Week previous	2,157	1,210	1,724
Same week year ago.....	849	1,224	1,807
BULLS, carcass			
Week ending Aug. 31, 1935.....	353	375	16
Week previous	377 1/2	361	24
Same week year ago.....	384	243	20
VEAL, carcass			
Week ending Aug. 31, 1935.....	8,700	1,648	579
Week previous	8,658	1,393	680
Same week year ago.....	11,833	1,515	691
LAMB, carcass			
Week ending Aug. 31, 1935.....	35,434	14,240	16,898
Week previous	34,256	11,063	17,537
Same week year ago.....	33,283	10,560	18,211
MUTTON, carcass			
Week ending Aug. 31, 1935.....	3,877	613	755
Week previous	2,427	575	507
Same week year ago.....	1,983	547	522
PORK CUTS, lbs.			
Week ending Aug. 31, 1935.....	939,339	278,907	127,231
Week previous	820,155	262,126	131,727
Same week year ago.....	2,055,513	183,293	275,685
BEEF CUTS, lbs.			
Week ending Aug. 31, 1935.....	284,443		
Week previous	409,529		
Same week year ago.....	630,253		

LOCAL SLAUGHTERS.

CATTLE, head	Week ending Aug. 31, 1935.....	8,893	2,473
	Week previous	8,860	2,308
	Same week year ago.....	9,086	2,785
CALVES, head	Week ending Aug. 31, 1935.....	14,316	3,545
	Week previous	17,823	3,550
	Same week year ago.....	17,931	3,891
HOGS, head	Week ending Aug. 31, 1935.....	25,362	8,025
	Week previous	20,885	6,655
	Same week year ago.....	30,156	11,771
SHEEP, head	Week ending Aug. 31, 1935.....	71,939	7,843
	Week previous	75,485	6,260
	Same week year ago.....	76,654	7,725

U. S. INSPECTED HOG KILL

Inspected hog kill at 8 points during week ended Friday, August 30, 1935:

	Week ended Aug. 30.	Prev. week.	Cor. week.
Chicago	51,707	65,009	64,602
Kansas City, Kans.	18,473	25,939	26,287
Omaha	12,581	16,926	19,086
St. Louis & East St. Louis ..	32,245	30,463	33,949
St. Joseph	14,678	9,992	10,456
St. Paul	7,051	9,159	11,429
N. Y., Newark and J. C.	22,422	21,992	30,704
Total	170,576	154,783	210,627

NEW YORK LIVESTOCK

Receipts of livestock at New York markets for week ended Aug. 31, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,349	8,741	3,659	34,198
Central Union	1,706	1,025		14,458
New York	507	3,640	7,456	8,852
Total	6,562	13,406	11,115	57,508
Previous week	7,183	15,173	11,685	70,054
Two weeks ago.....	6,890	15,276	12,522	63,153

PACIFIC COAST LIVESTOCK

Livestock receipts for five-day period ended Aug. 31, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,776	1,123	1,150	2,874
San Francisco	2,170	242	1,900	2,400
Portland	3,150	250	2,000	5,900

DIRECTS—Los Angeles: Cattle, 50 cars; hogs, 33 cars; sheep, 96 cars. San Francisco: Cattle, 430 head; calves, 58 head; hogs, 700 head; sheep, 3,100 head.

HOGS—SHEEP—CALVES—CATTLE

H. L. SPARKS & CO.

National Stock Yards, Ill.—Phone East 6261

Mississippi Valley Stock Yds., St. Louis, Mo.

Phone Colfax 6900 or L. D. 299

Springfield, Mo.—Phone 3339

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open on the first Saturday following Thanksgiving. It will be the 36th anniversary of this largest of livestock shows, the dates of which are November 30 to December 7. The 14th annual Boys and Girls Club Congress will be held in connection with the Exposition. Nearly every state in the Union is expected to be represented in this event, which will center in the new 4-H Club building. A separate premium list for the Club congress will be published and distributed by the National Committee on 4-H Clubs.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended August 31, 1935.

CATTLE.				
	Week ended Aug. 31.	Prev. week.	Cor. week. 1934.	
Chicago	26,267	30,059	63,770	
Kansas City	28,883	34,884	89,789	
Omaha	14,439	20,303	45,328	
East St. Louis	22,601	24,689	18,396	
St. Joseph	7,382	8,635	19,945	
Sioux City	7,564	10,020	25,053	
Wichita	3,503	3,917	3,918	
Philadelphia	2,473	2,308	2,785	
Indianapolis	1,706	1,815	2,427	
New York & Jersey City	8,893	8,800	9,080	
Oklahoma City	7,070	9,518	15,288	
Cincinnati	4,259	3,580	10,214	
Denver	4,267	4,784	11,733	
St. Paul	11,257	11,963	20,575	
Milwaukee	3,286	2,986	5,587	
Total	153,850	178,400	344,494	

HOGS.				
Chicago	36,467	57,215	59,080	
Kansas City	38,473	25,030	26,287	
Omaha	9,767	17,080	21,235	
East St. Louis	20,942	23,517	20,507	
St. Joseph	6,562	9,507	13,152	
Sioux City	8,454	12,334	12,111	
Wichita	2,933	4,107	11,771	
Philadelphia	8,025	6,655	11,771	
Indianapolis	6,565	7,042	8,264	
New York & Jersey City	25,362	20,885	30,156	
Oklahoma City	4,854	6,373	6,368	
Cincinnati	9,006	8,317	8,737	
Denver	3,061	3,484	7,492	
St. Paul	9,409	9,081	12,200	
Milwaukee	6,117	5,671	5,473	
Total	176,047	217,897	243,521	

SHEEP.				
Chicago	50,643	40,572	53,633	
Kansas City	11,063	13,043	23,055	
Omaha	29,036	35,392	31,362	
East St. Louis	16,036	13,089	5,633	
St. Joseph	14,499	16,839	15,674	
Sioux City	7,575	7,937	13,391	
Wichita	1,443	1,327	1,160	
Philadelphia	7,843	9,240	7,725	
Indianapolis	5,081	3,547	4,972	
New York & Jersey City	71,939	75,485	76,654	
Oklahoma City	2,104	1,775	675	
Cincinnati	6,725	8,871	7,725	
Denver	5,379	4,503	4,430	
St. Paul	26,971	24,682	23,061	
Milwaukee	3,494	2,655	1,291	
Total	261,331	258,957	263,441	

LIVESTOCK COMMISSION RATES

Livestock commission firms operating in the Denver, Colo., stockyards were denied a permanent injunction restraining the Secretary of Agriculture from fixing new commission rates in a decision in federal district court at Denver. The court dissolved a temporary injunction which had been granted restraining the Secretary from putting into effect rates fixed in September, 1934.

Watch the "Wanted" and "For Sale" page for bargains in equipment.

WEIGHT AND GRADE OF HIDES

A packer who is trying to find standard yields for hides, based on live weight of animals, writes:

Editor THE NATIONAL PROVISIONER:

We would like to know what are generally considered standard yields on hides, both green and cured weights, based on live weight of cattle slaughtered. We are interested in this information for the present standard trimmed hide, also for the old untrimmed hide which was standard up to a few years ago.

Yield of hides is not figured on the basis of live weight of animals, but from green to cured weights. Difference between total weight of hides cured and shipped out, as against the green weight, when packed, is taken as the shrinkage.

So many variable factors, including time of year hides are taken off, size, weight and sex of animals, moisture on hide, method of handling in hide cellar, etc., make figuring yields on the basis of the live weight of the animal too inaccurate to be of much value.

Grades according to cured weight and size are:

Grade. Weight or size trimmed.
Heavy cow hides...53 lbs. and up
Light cow hides...23 to 53 lbs.
Heavy steer hides...58 lbs. and up
Light steer hides...48 to 58 lbs.
Extremes...23 to 48 lbs.
Spready steer hides, 6 ft. 9 in. green, 6 ft. 6 in. cured when measured from edge of brisket to brisket.

Native and branded. No weight classification.
Branded cows.....No weight classification.
When hides are not trimmed, 2 lbs. are added to the trimmed weight of any grade classification. When hides are trimmed at time of lifting, no charge is made for the trimming. Improper or careless handling in the hide cellar decreases yield. Excessive shrinkage may be caused by too dry air or too rapid circulation of air or too high a temperature in the cellar.

KINDS OF LIVESTOCK KILLED

Classification of livestock slaughtered under federal inspection in the United States during July, with comparisons:

	Cattle		Hogs		Sheep and lambs	
	(000 omitted.)					
	Steers.	Cows and heifers.	Bulls and stags.	Sows.	Barrows.	Stags and yearlings.
July, 1935	331	380	34	906	603	23 1,459
June, 1935	308	329	32	976	831	21 1,311
10-yr. July av.	388	323	31	1,928	1,244	23 1,172
PER CENT.						
July, 1935	44.30	51.06	4.55	58.17	40.49	1.34 94.37
June, 1935	46.08	49.13	4.79	53.37	45.47	1.16 92.29
10-yr. July av.	52.29	49.53	4.18	60.34	38.94	.72 94.29

N. Y. HIDE FUTURES PRICES

Saturday, Aug. 31, 1935—No session.

Monday, Sept. 2, 1935—Holiday.

Tuesday, Sept. 3, 1935—Close: Sept. 10.71b; Dec. 10.98@11.03; Mar. 11.32@11.38; June 11.62n; sales 6 lots. Closing 3@10 lower.

Wednesday, Sept. 4, 1935—Close: Sept. 10.82b; Dec. 11.15@11.19; Mar. 11.50 sale; June 11.81@11.84; Sept. (1936) 12.10n; sales 60 lots. Closing 11@19 higher.

Thursday, Sept. 5, 1935—Close: Sept. 10.87n; Dec. 11.18@11.19 sales; Mar. 11.48 sale; June 11.80n; Sept. (1936) 12.10n; sales 75 lots. Closing 2 lower to 5 higher.

Friday, Sept. 6, 1935—Close: Sept. 10.83n; Dec. 11.11@11.15 sales; Mar. 11.45 sale; June 11.75n; Sept. (1936) 12.05n; sales 30 lots. Closing 3@7 lower.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 6, 1935, with comparisons:

PACKER HIDES.				
	Week ended Sept. 6.	Prev. week.	Cor. week. 1934.	
Spr. nat.	14	13 1/2	14n	9 1/2 @ 10
Hvy. nat. str.	@ 14	@ 13 1/2	@ 13 1/2	@ 9 1/2
Hvy. Tex. str.	@ 13 1/2 ax	@ 13	@ 8 1/2	@ 8 1/2
Hvy. butt brnd'd str.	@ 13 1/2 ax	@ 13	@ 8	@ 8
Hvy. Col. str.	@ 13 ax	@ 12 1/2	@ 8 1/2	@ 8 1/2
Exlight Tex. str.	@ 10 1/2	@ 10 1/2	@ 6 1/2	@ 6 1/2
Brnd'd cows.	@ 10 1/2	@ 10 1/2	@ 7 1/2	@ 7 1/2
Hvy. nat. cows	@ 12 1/2	@ 12	@ 7	@ 7
lt. nat. cows	@ 11	@ 10 1/2	@ 7	@ 7 1/2
Nat. bulls	9 1/2 @ 10	@ 9 1/2	@ 5 1/2	@ 5 1/2
Brnd'd bulls.	8 1/2 @ 9	@ 8 1/2	@ 5	@ 5
Calfskins	15 @ 19 1/2	15 @ 19 1/2	9 1/2 @ 12	9 1/2 @ 12
Kips, nat.	15 @ 14 1/2 n	14 @ 14 1/2 n	@ 9 1/2	@ 9 1/2
Kips, ov-wt.	@ 13n	@ 13n	8 1/2 @ 9n	8 1/2 @ 9n
Kips, brnd'd.	@ 11n	@ 11n	@ 7n	@ 7n
Stunks, reg.	@ 80	@ 80	@ 47 1/2	@ 47 1/2
Stunks, hris.	35 @ 40	35 @ 40	30 @ 40	30 @ 40

Light native, butt brnd'd and Colorado steers 1c per lb. less than heavies.

CITY AND CHICAGO SMALL PACKERS.

Nat. all-wts.	@ 10 1/2 n	10 @ 10 1/2	6 1/2 @ 7n
Branded	@ 10n	9 1/2 @ 9 1/2	6 @ 7n
Nat. bulls	@ 9n	@ 9n	5 @ 5 1/2
Brnd'd bulls	@ 8n	@ 8n	4 @ 4 1/2
Calfskins	@ 12 1/2	12 1/2 @ 12 1/2	8 1/2 @ 9 1/2
Kips	@ 12 1/2	12 @ 12 1/2	@ 9 1/2
Stunks, reg.	@ 75n	65 @ 75n	30 @ 40n
Stunks, hris.	@ 35n	25 @ 35n	20 @ 30n

COUNTRY HIDES.

Hvy. steers.	7 1/2 @ 8	7 1/2 @ 7 1/2	4 1/2 @ 5n
Hvy. cows	7 1/2 @ 8	7 @ 7 1/2	4 1/2 @ 5n
Butts	@ 8 1/2	@ 8	@ 5 1/2
Extremes	8 1/2 @ 8 1/2	8 1/2 @ 8 1/2	6 1/2 @ 7 1/2
Bulls	@ 6	5 1/2 @ 5 1/2	3 @ 3 1/2
Calfskins	11 @ 11 1/2	10 1/2 @ 11	@ 6 1/2
Kips	8 1/2 @ 9	8 1/2 @ 9	@ 6 1/2
Light calf	50 @ 60n	50 @ 60n	25 @ 35n
Deacons	50 @ 60n	50 @ 60n	25 @ 35n
Stunks, reg.	35 @ 50n	35 @ 50n	13 @ 15n
Stunks, hris.	10 @ 15n	10 @ 15n	@ 5n
Horsehides	3.15 @ 3.75	3.25 @ 3.75	2.50 @ 2.90

SHEEPSKINS.

Pkr. lambs	1.30 @ 1.40	1.20 @ 1.35	65 @ 75
Sml. pkr.			
lambs	85 @ 1.00	75 @ 85	40 @ 50
Pkr. shearings	60 @ 65n	@ 60	@ 35
Dry pelts	14 @ 15	14 @ 14 1/2	@ 8

MAKING GOOD PICKLE

Pickle making is simplified when a modern brine-leaching vat is used. Plans for one of the best brine leaching vats ever designed appear in "PORK PACKING," The National Provisioner's latest book.



Hides and Skins

Weekly Market Review

Chicago

PACKER HIDES—Advances were paid for all descriptions moving this week in the packer hide market. Total sales so far were slightly over 110,000 hides, running mostly August take-off, of which branded cows accounted for 61,000, while 27,000 light native cows were reported. Branded steers have not yet moved in this market but sales were made at New York at a half-cent up.

Light native cows sold first at $\frac{1}{4}$ c advance over last week and later another $\frac{1}{4}$ c was obtained on fair sales. Branded cows and extreme light Texas steers moved up $\frac{1}{4}$ c. Native steers, extreme light native steers and heavy native cows sold at $\frac{1}{2}$ c over last week for Aug. hides. Packers are holding branded steers firmly at a similar advance, or in line with the New York prices.

Two packers sold 12,000 Aug. native steers at 14c, and one lot of 3,000 Aug. extreme light native steers moved at 11 $\frac{1}{2}$ c, both $\frac{1}{2}$ c up.

Bids at last trading prices were declined for branded steers, asking 13 $\frac{1}{2}$ c for butt brands, 13c for Colorados, 13 $\frac{1}{2}$ c for heavy Texas steers and 12 $\frac{1}{2}$ c for light Texas steers, Aug. take-off. One lot of 900 extreme light Texas steers sold at 10 $\frac{1}{2}$ c, or $\frac{1}{4}$ c over last week's nominal market.

One packer sold 4,000 Aug. heavy native cows, and another packer 1,400 July-Aug., all at 12 $\frac{1}{2}$ c, or $\frac{1}{2}$ c up; Association sold a car July-Aug. also at 12 $\frac{1}{2}$ c. An Indiana packer sold 3,000 Aug. washed light cows early at 11c, usual premium. Mid-week, one lot of 10,000 Aug. light native cows sold at 10 $\frac{1}{2}$ c, and Association sold a car same basis; later, all packers moved a total of 15,000 Aug. at 11c, or $\frac{1}{2}$ c up, and Association sold a car same basis. Total of 60,000 Aug. branded cows sold at 10 $\frac{1}{2}$ c, Association also selling a car same basis.

Bids of 9 $\frac{1}{2}$ c have been declined for native bulls, asking 10c.

SMALL PACKER HIDES—Chicago small packer all-weights are strictly a nominal market at around 10 $\frac{1}{2}$ c for native steers and cows and 10c for branded. Outside small packer lots usually quoted 9 $\frac{1}{2}$ @10c, selected, for good natives; one sale reported at 9 $\frac{1}{2}$ c at short freight point at mid-week.

FOREIGN WET SALTED HIDES—Moderate trade in South American market at slightly firmer prices. Last sale 4,000 LaPlata steers at 70 $\frac{1}{2}$ paper pesos, equal to about 11 $\frac{1}{2}$ c, c.i.f. New

York, with a few earlier at 70 pesos, as against 69 $\frac{1}{2}$ pesos or 11 $\frac{1}{2}$ c last week.

COUNTRY HIDES—Trading in country hides is more or less restricted by the fact that tanners are slow to pay advances asked and dealers are unable to buy all-weights at interior points at prices low enough to operate at the prices obtainable from tanner buyers. However, the market is firmer, with the packer hide advance reflected in higher asking prices for countries. All-weights quoted 7 $\frac{1}{4}$ @8c, some quoting up to 8 $\frac{1}{4}$ c, selected, delivered Chicago, trimmed basis. Heavy steers and cows quoted in a wide range of from around 7 $\frac{1}{2}$ c up to 7 $\frac{3}{4}$ @8c, some reporting difficulty in buying at the higher figures. Buff weights sold at 8c untrimmed and 8 $\frac{1}{4}$ c trimmed, with reports of 8 $\frac{1}{2}$ c not confirmed. Hard to buy extremes under 9c, with some talking $\frac{1}{4}$ @ $\frac{1}{2}$ c more. Bulls sold at 6c. Glues quoted 4 $\frac{3}{4}$ @5c. All-weight branded slow around 6@6 $\frac{1}{4}$ c, flat.

CALFSKINS—Packer July calf was well cleaned up a month ago, with last sales at 19 $\frac{1}{2}$ c for northern point heavies, 18c for River point heavies, and 15c for regular point lights. Trading awaited to establish this market. Last trading prices easily obtainable but packers, while not yet offering Aug. calf, have ideas around 22@22 $\frac{1}{2}$ c for northern heavies.

Various reports abroad in the trade late this week of trading in packer calf at 22@22 $\frac{1}{2}$ c have so far been denied.

Chicago city calfskin market awaiting action on packer calf, with collectors not disposed to offer until packer market established. Bids of 13c reported for 8/10-lb. and 16c for 10/15-lb., or $\frac{1}{2}$ c over last confirmed sales. On this basis, outside cities, 8/15-lb., quoted around 14 $\frac{1}{2}$ @15c; mixed cities and countries around 13c; straight countries 11@11 $\frac{1}{2}$ c. Chicago city light calf and deacons last sold at \$1.00 but higher will undoubtedly be asked on next offerings.

KIPSKINS—Packers well sold up on kipskins to August 1 and asking 15c for Aug. northern natives; trading awaited to establish market.

Chicago city kipskins 12 $\frac{1}{2}$ c bid, with collectors awaiting action in packer market. Outside cities around 12 $\frac{1}{4}$ @12 $\frac{1}{2}$ c, nom.; mixed cities and countries 10 $\frac{1}{2}$ @11c, nom.; straight countries 8 $\frac{1}{2}$ @9c.

HORSEHIDES—Market steady to firm on horsehides although trading somewhat slow recently. Good city ren-

derers quoted \$3.60@3.75, selected, with full manes and tails; mixed city and country lots \$3.15@3.35.

SHEEPSKINS—Dry pelts range 14 @15c, delivered Chicago, for full wools. Shearling production very light from now on and very little trading to make a market. Last confirmed sales of big packer shearlings were 57 $\frac{1}{2}$ c for No. 1's, 40c for No. 2's and 20c for clips, but packers would ask 15@20c more for No. 1's if any were available. Pickled skins have firmed up recently; last sales of Aug. skins were at \$4.62 $\frac{1}{2}$ per doz. big packer production at Chicago, and asking \$4.75 for Sept. skins, with up to \$5.25 asked for Sept. at New York. Packer lamb pelts held at \$1.60@1.65 per cwt. live lamb, or \$1.30@1.40 each. Outside small packer lambs range from 80@85c for very light stock up to \$1.35 per cwt. live lamb for heavier pelts or \$1.00@1.10.

New York

PACKER HIDES—As previously reported, three packers moved their Aug. native steers late last week at 14c. Branded steers moved latter part of this week at a similar advance, or 13 $\frac{1}{2}$ c for butt brands and 13c for Colorados, upwards of 14,000 involved, including some Jersey and New England.

CALFSKINS—Trading of an open character is awaited to establish this market. Last trading prices are not representative and collectors this week advanced their prices for green skins about 10c. Collectors' 5-7's are quoted nominally \$1.20@1.25 and 7-9's around \$1.65@1.75, with 9-12's around \$2.50. Some packer 7-9's sold quietly, reported at better than \$1.85.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 31, 1935, were 3,605,000 lbs.; previous week, 3,303,000 lbs.; same week last year, 4,869,000 lbs.; from January 1 to August 31 this year, 167,838,000 lbs.; same period a year ago, 154,521,000 lbs.

Shipments of hides from Chicago for the week ended August 31, 1935, were 4,465,000 lbs.; previous week, 3,787,000 lbs.; same week last year, 4,956,000 lbs.; from January 1 to August 31 this year, 204,529,000 lbs.; same period a year ago, 188,689,000 lbs.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended August 24:

Week ending	New York.	Boston.	Phila.
Aug. 24, 1935.....	12,544
Aug. 17, 1935.....	57,332
Aug. 10, 1935.....	22,609
Aug. 3, 1935.....	72,449
Total 1935.....	1,056,223	29,478	16,281
Aug. 25, 1934.....	7,444	11,071
Aug. 18, 1934.....	52,959
Same total '34....	632,123	38,257	40,238
Total so far: 1935—1,101,982.*	1934—710,618.		

*Does not include 185,599 imports at Norfolk.



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A plate for your meat grinder guaranteed for ten years! No re-grinding or sharpening expense for five years!

The Triumph C-D Reversible Plate is a plate in a class of its own. Do not class the Triumph plate with any other so-called hard steel or ever lasting plate. Triumph plates are superior. Triumph plates are guaranteed to outlast four plates of any other make or style, foreign or domestic. It

has the patented C-D future, it is reversible—can be used on both sides—has a reversible bushing that cannot possibly come loose. Triumph plates are made for all sizes and makes or styles of grinders.

Do away with sending plates and knives to be ground. Do away with unsatisfactory and expensive *renting* of plates and knives. Use O. K. knives or C-D cut-more with changeable blades and C-D Triumph Angle Reversible plates. The first cost is the only cost for several years to come!

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The SECRET of Neverfail's SUCCESS IT DOES A BETTER CURING JOB!

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings and New Deal Lyone Seasoning



NEVERFAIL is making constant gains—gains in users and gains in volume. And the sole reason for its steady increase is the fact that it produces cured meats of superior quality, with better appearance and finer color. NEVERFAIL is the original SPICED cure that gives hams and bacon new, delicious flavor. NEVERFAIL builds sales! WRITE FOR SAMPLES!

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WYNANTSKILL Stockinettes protect fresh meat cuts from the time they are covered in the plant to the time they are removed for cutting. Bruises, dirt marks, etc., are eliminated. Meats are clean, wholesome—always.

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BEEF - HAM - SHEEP
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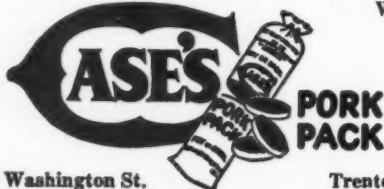
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BROKER**

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Member of New York Produce Exchange
and Philadelphia Commercial Exchange

Up and down the



MEAT TRAIL



MEAT PACKING 25 YEARS AGO

(From The National Provisioner, Sept. 10, 1910.)

Fresh pork loins sold in Chicago (Sept. 7, 1910) at 18c, said to be the highest price on record. Demand exceeded supply. Scarcity of light hogs was responsible.

Receipts of hogs at eight markets for eight months of 1910 were 2,300,000 less than for the same period of 1909. Cattle receipts were 380,000 head more than the same time in 1909. Hog receipts were showing signs of increase (not being hampered by a control program, as in 1935.)

Packers purchases of hogs at Chicago for the week ending September 3, 1910, totalled 61,600 head; average price \$9.04. Purchases at Chicago for the year to date 2,997,700 head.

"Operating a packinghouse today is a science," said the Packingtown philosopher, "and it calls for the use of money in wads." (Even if there was no processing tax to pay in those days.)

Decision of the U. S. circuit court sustained the food and meat inspection laws, on the ground that congress had the power to regulate interstate commerce.

J. H. Lesser opened his newly-remodeled Washington Market at Oakland, Calif., said to be one of the most modern and finest-equipped in the country.

Chas. J. Higgins, district manager, Morris & Co., New York City, bought a new home at Richmond Hill, L. I. The Pennsylvania tunnel had just been opened.

Swift & Company declared a dividend of \$1.75 per share on its capital stock.

A municipal abattoir was planned for Marshall, Tex.

CHICAGO NEWS OF TODAY

Purchases of livestock at Chicago by principal packers for the first three days of this week totalled 24,629 cattle, 4,983 calves, 14,373 hogs and 19,776 sheep.

Provision shipments from Chicago for the week ended Aug. 31, 1935:

	Week Aug. 31.	Previous week.	Same week, '34.
Cured meat, lbs.	14,650,000	27,753,000	29,212,000
Fresh meat, lbs.	36,367,000	37,631,000	45,713,000
Lard, lbs.	2,533,000	2,290,000	8,574,000

B. Friman, formerly manager of the Northern Mercantile Co., New York, is now associated with Hately

Bros., as assistant to E. T. Miller, vice president.

R. C. Pollock, general manager, National Live Stock and Meat Board, visited the Board's exhibit at the Minnesota State Fair at Minneapolis this week.

F. E. Wernke, president, Louisville Provision Co., Louisville, Ky., was a visitor in Chicago during the week.

C. Robert Lazerus, Clarence Robert Lazerus, Inc., spent several days in Madison, Wis., this week.

Thomas D. J. Harlan, casings exporter, of Karachi, India, was visiting in Chicago during the past week. Mr. Harlan comes of the famous Harlan meat packing family of Philadelphia, and spent many years in the industry in this country before settling in the Far East to specialize in casings.

New plant of the Salzman Casing Corp. is located at 4021 Normal ave., Chicago, and is now in full operation. Henry Hetzel, well-known Chicago meat packing expert, has been added to the staff of the company.

Organization committee of the National Live Stock and Meat Board met in Chicago last week. Those present were Thomas E. Wilson, president of

the Board; Everett C. Brown, Chicago; J. H. Mercer, Topeka, Kan., W. H. Tomhave, Chicago, and W. S. Clithero, Armour and Company.

Nine games were played in the Packers' Softball League this week. Armour won both its games to retain league leadership, winning from Reliable 18 to 4 in a game that dropped the latter team from a first place tie to second position. Games to be played next Tuesday will complete the league schedule. League standings:

	W.	L.	Pct.
Armour	8	0	1.000
Reliable	6	1	.857
Wilson	5	3	.625
Swift	4	4	.500
U. S. Cold Storage	3	3	.500
Miller and Hart	3	4	.428
Omaha	3	5	.375
Hammond	2	4	.333
Manaster	2	6	.250
Drovers	0	6	.000

AIR MINDED PACKERS

John Morrell & Company again have put in service an airplane to meet modern conditions and facilitate transportation between the Topeka, Kansas and Sioux Falls, S. D., plants and the



MORRELL AGAIN TAKES TO THE AIR.

This is the third airplane put in service by John Morrell & Co., Ottumwa, Ia. "Morrell Pride III" is shown at the Ottumwa landing field, with John E. Morrell waiting for pilot John J. Thompson to alight. Bonnet of the plane is red, with blue pin stripes, making a dashing appearance.

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LORENZ Hydro Magnetic **METHOD**

All Cutting Equipment Sharpened for the Trade

Sharpening done under an abundant stream of COOLING SOLUTION on specially designed Grinding Machines. — THE SAFE ACCURATE METHOD.

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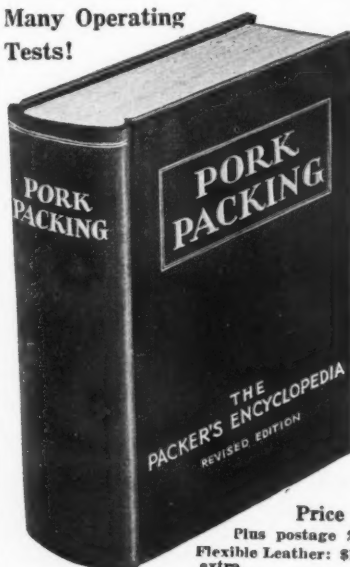
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- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Packing Fancy Meats
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- XVII—Merchandising

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THE NATIONAL PROVISIONER 407 S. Dearborn St.
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The Oven for a Life Time Service at Low Cost



It is used by large and small packing plants. It will bake meat loaves hams, etc., with minimum shrinkage. It will give your products uniform rich color and flavor.

Manufactured by

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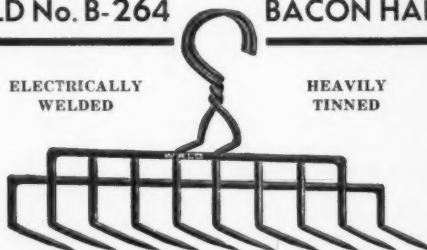
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BACON HANGER

ELECTRICALLY
WELDED

HEAVILY
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The bacon season is here—get your house in order for maximum profits! Use WALD Bacon Hangers for lower costs and perfect service. Ask for prices!

WALD MANUFACTURING COMPANY, INC.
MAYSVILLE KENTUCKY

Ottumwa plant and offices. The new plane, third in a series, is a three passenger ship for executive use exclusively.

"Morrell Pride III" follows in the wake of two other planes commissioned by Morrell, who became "air-minded" as a business proposition as early as October, 1930. The first machine was a Travelair monoplane, with a Wright Whirlwind motor dual-controlled, carrying five passengers. The second ship was a six-passenger Lockheed-Vega. Both were for executive use and as a means of advertising.

The latest plane will not be used to carry customers or salesmen. It is a Stinson, 245 horsepower, nine-cylinder Lycoming-motored ship capable of cruising at 130 miles per hour with a load of 3,325 pounds. A controlled pitch propeller and vacuum flaps on the wings enable the plane to land within a 200-foot run. It has a wing spread of 41 feet and carries 75 gallons of gasoline.

Pilot of the new plane is John J. Thompson, a former naval aviator. He flew the ship from Wayne, Mich., to Ottumwa, in company with John E. Morrell, son of the former president of John Morrell & Company. Young Morrell has his own plane, and is a student pilot with several hours of solo flying to his credit.

NEW YORK NEWS NOTES

Visitors to New York last week included vice president W. J. Cawley, Wilson & Co.; H. J. Koenig, production personnel department, Armour and Company, and C. D. Miller, beef, lamb and veal department, Swift & Company, Chicago.

Bernard V. Traynor, calf buying department, United Dressed Beef Company, is on a short motor trip through New York state.

Miss Ethel Schaeffer, Stahl-Meyer, Inc., New York, and John McGill, a member of the New York police department, were married on August 25. Following a few weeks' vacation Miss Schaeffer will return to her duties.

Meat and fish seized and destroyed by the health department of the city of New York during the week ended August 31, 1935, were as follows: Meat—Brooklyn, 35 lbs.; Manhattan, 391 lbs.; Bronx, 1 lb.; Richmond, 1,408 lbs.; total, 1,835 lbs. Fish—Manhattan, 160 lbs.

Miss Irene M. Cromie, secretary to president Samuel Slotkin, Hygrade Food Products Corp., has just returned from a vacation spent at Pocono Pines, Penn.

Sol J. Lupoff, of Mongolia Importing Co., New York City, was a passenger on the stricken liner Dixie which was caught on French Reef off Florida this week. After two days of anxiety rescue ships were able to remove the passengers from the Dixie and land them at Miami. Mr. Lupoff was one of the first voyagers to entrain for New York.



PACKER WORKERS CARE FOR EMPLOYEE INTERESTS.

This is the plant conference board of Armour and Company employees at the Spokane, Wash., plant. They handle successfully and without friction all matters that deal with relations between workers and management. Left to right: Axel Khilstadius, foreman, loading; John Matthews, master mechanic; Harry Norman, steamfitter; Clement Fitzpatrick, foreman, hog cutting; Andrew Evenson, sausage stuffer; Stuart Milne, refiner; Harold Morrison, assistant foreman, casings; William Culnane, foreman, sausage manufacturing and packing; Edward J. Strecker, chairman, general plant foreman.

COUNTRYWIDE NEWS NOTES

Fred Six has been appointed general manager for Swift Internacional in South America, succeeding the late Burt Kennedy, who passed away on July 16. Mr. Six has represented Swift interests in South America in various capacities during the past 17 years.

Winner Packing Co., Lock Haven, Pa., is making plant improvements, including a new locker room for plant employees.

D. K. Bomberger, Lebanon, Pa., meat packer, and Mrs. Bomberger are making an extended trip through the Western states.

J. George Woerner, vice president, C. F. Vissmann Co., Louisville, Ky., meat packer, died at his home there on August 30 at the age of 80 years, following a heart attack. He had been associated with the Vissmann company for 54 years, and was one of the first men in the meat industry to receive the 50-year veteran award of the Institute of American Meat Packers.

Union Provision and Packing Co., Pittsburgh, Pa., recently completed improvements including a new beef cooler,

22x25; sausage cooler, 12x15; installation of 3 Carrier compressors, one 5 hp. and two 3 hp. The 5 hp. compressor runs the beef and sausage coolers; one 3 hp. runs a 10x18 chill box; the other 3 hp. cools the pickle cellar, box and counter in retail shop. The entire improvement has worked out very satisfactorily.

DEATH OF ALFRED BRAND

While on an extended trip with his brother Jesse, who has just returned from a long stay in the Orient, Alfred Brand, head of Brand Bros., Inc., casings and supply house, suffered a heart attack in Harrisburg, Pa., and passed away on September 4. In addition to Jesse, who accompanied him on this trip, he is survived by another brother, Leo. The three brothers had been in business for a number of years operating under the name of Brand Bros., Inc., manufacturing sausage machinery and handling casings. Alfred Brand was in his forty-second year, and his loss is keenly felt by a host of friends in and out of the meat industry.

REDUCED CONVENTION FARES

Reduced railroad rates will be offered again this year to those attending the annual convention of the Institute of American Meat Packers in Chicago, October 18 to 22. From all points of the United States and Canada members will be able to journey to Chicago and return at one-third less than the current normal first-class round-trip fare. A special feature of the arrangements this year will be a choice of different routes for the going and return journey without additional cost.

Reduced fares will be obtainable through use of identification certificates furnished by the Institute to all member companies in whatever quantities are necessary. A certificate must be presented when the round-trip ticket to Chicago is purchased. The reduced railroad fare cannot be obtained in any other manner.



52 YEARS IN SERVICE.

Finishing 52 years of consecutive service with Armour and Company at Kansas City, John Bauman (right) was presented with a gold watch, suitably engraved, by plant superintendent W. B. McElroy. Bauman started with Armour in 1883 in the tin shop, and has seen steady service since in various departments.



For the Retail Meat Dealer



Collection Problems

Cleaning Up Delinquent Accounts Needs Some New Treatment

By HENRY FROMMES.

BETWEEN 1929 and 1934 a large section of the retail meat trade had its share of troubles in the matter of collections. The dealer who operated on a credit basis not only found his books pretty well cluttered up with doubtful and seemingly hopeless accounts, but he lost large numbers of customers through utter necessity of trying to make collections.

All collection and credit rules which prevailed in former years are to some extent out of date at the present time, and with an upturn in business conditions generally, a new attack must be made in credits and collections.

This is the view generally taken by credit men of experience, and it applies with special significance in the fresh meat business.

Classes of Customers

With increased earning power among the masses of the population, after four lean years, the meat retailer must come to certain decisions which are of vital importance to his business. Roughly speaking, he has to deal with a number of customers in the following classes:

(a) Former credit customers who have been unable to clean up accounts of long standing and who are no longer trading at the store;

(b) Former credit customers, with delinquent accounts who are now on a cash basis;

(c) Credit customers, delinquent, but who have made some effort to pay off the account.

Then there are those hopeless cases in which the dealer has been unable to make collection on any basis, and where the business has gone elsewhere.

Collection Rules Change

If there is any one outstanding point which meat retailers will find it important to keep in mind in any general house cleaning of charge accounts it is the fact that old rules for credit extension and collection must be modified.

There has been too much of a jumbling up of accounts in meat stores generally, due to complex shifting of financial responsibility in the past four years. Credit men generally are recommending a policy of judging every account, old and new on its merits.

This system is being adopted by the

large department stores throughout the country and by experienced business firms in general. It is clearly recognized that delinquents in these times include a large portion of people who are not only honest and eager to pay up but whose earning power is beyond question in normal times.

It is an easy matter for the dealer, facing his own acute problems, to lump all delinquents together and proceed against them on some blanket arrangement. This can result only in the eventual loss of business. Unless an approach to the delinquency problem takes into consideration the fact that each case is peculiar, and only to be judged on its merits and settled on its merits, the dealer is liable to seriously affect his future sales volume.

Finding the Facts

To this end, a number of leading retail meat organizations, particularly in Eastern cities are quietly taking stock of all delinquent accounts on the books, seeking answers in each individual case to these questions or similar ones:

1. What are the delinquent's present earnings?
2. What were his or her earnings before 1930?
3. Is it a case of evasion or an honest inability to pay up?
4. Is the customer trading at the store for cash?
5. What is the value of the account with the return of normal times?

Of course, each of these questions are broken down into sub-divisions, with the idea of getting a cleancut picture of each account in order that action best suited to the interests of both parties may be taken.

Above all, the meat retailer wants to hold all the business he can and to this end must take precautions accordingly; he doesn't want to act in a manner dangerous to future business once the customer is back on his feet again. At the same time, the dealer has a right to expect a settlement of the account.

What Dealer Must Do

Thus, the objectives of the survey are, first, to determine the individual's **WILLINGNESS** to pay up; second, his **ABILITY** to pay up; third, to arrange for payments on a series of instalments if that is necessary.

As a means of protecting good will and holding future patronage, the dealer should handle the account so that the customer will have confidence and show appreciation in the store and the management, stimulated by the understanding and sympathetic attitude of the dealer.

A tactless handling of these accumulations of seemingly bad debts when people are going back to work and when buying power once more seems to be on the upturn, will expose any retail meat business to a severe loss in trade in the community in which it operates.

Blanket Campaign Is Bad

As the "situation" on each account varies more greatly than it ever has in the past—at least within the memory of this generation of meat retailers—of what possible use is a blanket attack on delinquents, possibly entailing considerable expense and a great deal of ill will?

Dealers are first making it easy for delinquents of long standing to pay off amounts due where it is obvious they have at least some source of income, and based upon an understanding that the delinquent will in the meantime patronize the store on a cash basis. A little investigation makes available the

Revised Retail Meat Price Charts

to meet the changed conditions

ARE NOW READY

Excellent and speedy reference sheet for costs and selling prices of retail cuts, worked out with practical needs of the dealer in mind. Save time in daily price calculations and protect against mistakes. Especially valuable at inventory time.

Chart No. 1 gives cost and selling prices of retail cuts from whole carcasses or sides.

Chart No. 2 gives cost and selling prices of retail cuts from extra wholesale cuts, such as chuck, loins, ribs, rounds, etc.

You will need both charts, and we offer them both for \$2.00; or \$1.00 each.

Use this coupon. You may send cash.

THE NATIONAL PROVISIONER
407 S. Dearborn Street, Chicago, Ill.

Enclosed find \$.....for which send the following number of Revised Meat Price Cards.

Quantity No. 1.....Quantity No. 2.....

Name.....

Street.....

City.....State.....

true facts in each case, and by personal contact puts the whole delinquent situation on a new basis of mutual good will.

In former years, the trade has been exposed to the customer who could but would not pay, whereas today we have the customer who would but who cannot pay. And this is the very heart and essence of the delinquent account problem in the trade.

The Human Method

It has been found that the personal interview—friendly, sympathetic, and aboveboard—will do wonders in getting an instalment settlement. It will nearly always hold the business and carry a customer into the period of better times.

The human side of credits never has been such a vitally important factor as it is today, and to seek collections of old accounts in a general campaign regardless of the merits of each case is to be looked upon as bad business judgment.

MORE MEAT FOR YOUR MONEY

"More Meat for your Money" is the title of a new 16-page recipe booklet prepared by the Department of Public Relations and Trade of the Institute of American Meat Packers, and just being offered to members in an effort to foster increased consumer interest in the less-

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores.¹

	NEW YORK				CHICAGO			
	Aug. 15, 1935	Aug. 15, 1934	Aug. 15, 1933	Aug. 15, 1932	Aug. 15, 1935	Aug. 15, 1934	Aug. 15, 1933	Aug. 15, 1932
Beef:								
Porterhouse steak	.48	.42	.38	.45	.36	.33		
Sirloin steak	.42	.34	.31	.39	.30	.27		
Round steaks	.40	.34	.30	.36	.26	.23		
Rib roast, 1st 6 cuts	.33	.26	.24	.30	.23	.19		
Chuck roast	.26	.18	.16	.24	.16	.14		
Plate beef	.16	.10	.8	.15	.9	.9		
Lamb:								
Legs	.25	.23	.21	.24	.22	.20		
Loin chops	.41	.40	.41	.37	.34	.32		
Rib chops	.33	.33	.32	.33	.30	.27		
Stewing	.11	.10	.8	.14	.12	.11		
Pork:								
Chops, center cuts	.39	.27	.22	.39	.26	.20		
Bacon, strips	.41	.27	.23	.41	.26	.20		
Bacon, sliced	.46	.31	.29	.46	.32	.26		
Hams, whole	.33	.25	.20	.31	.23	.17		
Picnics, smoked	.24	.15	.11	.25	.15	.11		
Lard	.21	.12	.12	.20	.11	.9		
Veal:								
Cutlets	.43	.37	.36	.38	.30	.29		
Loin chops	.36	.30	.30	.31	.24	.24		
Rib chops	.30	.26	.25	.28	.21	.20		
Stewing (breast)	.17	.12	.11	.14	.10	.9		

¹All prices are simple averages of quotations received on all grades of pork and good grade other meats. ²Top round at N. Y.

demand cuts, according to a bulletin recently issued by the Institute.

Retail meat dealers report that there is an unusually good demand for the shoulder cuts of pork, beef and lamb for pot roast, and for other so-called less-demanded cuts of meat at the present time.

Housewives are becoming more and

more alert when they are buying food for their families. Many of them are discovering for the first time the merits of the shoulder and other less demanded cuts. However, if they are to enjoy the less-demanded cuts, it is essential that they know how to prepare them for the table, and to make them as attractive as possible in order that the entire family may enjoy them to the utmost.

It was this thought that brought about the new recipe booklet, attractively illustrated and printed on a high-grade enamel stock, showing suggestions for preparation of roast stuffed shoulder of pork, spareribs with apples, swiss steak, pot roast, Irish stew, meat pie, Hungarian goulash, fricassee of veal or lamb with noodles, meat patties, sausage and fried apples, meat soups, scalloped liver, kidney stews and wiener schnitzel. The booklet also contains menus featuring each of the foregoing dishes.

It has been arranged so that the entire back cover and the inside of the front cover can be imprinted with a sales message, and the name and address of each company ordering copies of it.

RETAIL PRICES RISE

Retail prices of meats advanced 2.8 per cent during two weeks ended August 13, the general average of all re-



THIRTY THOUSAND STOPPED TO LOOK.

This display of sausage and ready-to-serve meats was one of the many attractions of the recent San Francisco Building Exposition. It was a part of the sausage promotional work carried on by the Sausage Manufacturers Association of Northern California with the cooperation of the National Live Stock and Meat Board during the "Get Acquainted" campaign.

tail food prices also rising slightly during the same period, according to the U. S. Department of Labor. Advance in meat prices was due to rising pork prices, brought about by smaller hog supplies resulting from the drought and production control. Egg prices moved sharply upward during the two-week period, while dairy products remained unchanged.

FOOD CHAIN SALES LARGER

Dollar sales of six food products chains were 8.8 per cent larger in the first 7 months of 1935, than in the corresponding period in 1934. Sales reports for four of the companies cover the first 32 weeks of the year to August 10; Jewel Tea Co. sales are to July 13 and American Stores to August 3. Comparison of dollar sales volume of these chains during 1935 and 1934 is as follows:

	1935.	1934.
Safeway Stores	171,077,495	144,033,671
Kroger G. & B.	141,188,737	134,332,520
American Stores	69,134,348	68,298,510
National Tea	37,842,306	36,922,455
Jewel Tea	9,909,278	8,945,767
Dominion Stores	10,748,420	11,849,852

Six food products companies\$439,960,584 \$404,382,775

NEWS OF THE RETAILERS

New entrants into meat business in San Francisco, Calif., are The Harding Meat Market, 1824 Filmore st., and The Bell Brook Market, 4121 California st.

Goose Lake Meat Market, Lakeview, Ore., has changed management, Henry Hout having sold his interest to Manuel Brazil and Carmen Fleming.

Harry Ward, Mabel, Minn., meat dealer for five years, died suddenly of a heart attack recently. He leaves a wife and three sons.

Anton Steen, 1313 N. Highland ave., and Harry Wong, 816 W. Sixth st., Los Angeles, Calif., have opened meat businesses.

J. D. Zimbrich and Co., Inc., has purchased Otto Bayer meat market, 208 W. Main st., Waterloo, Wis. After a week of redecoration, market was reopened under management of Walter Miller who was with the store for many years under its old management.

Norman Nichols has purchased meat business of W. O. Teigen, West Union, Ia., and will take possession early this month.

Nekoma Mercantile Co., Cavalier, N. D., has opened meat market in Lund bldg.

William C. Zimmer has taken over business and good will of West Side Market, Waterford, Wis. Previously the market had been run by Albert Glueck.

Meat Markets have been started recently in Milwaukee, Wis., by Al. Zenoff at 2259 Muskego ave., and Valentine Tackowiak, 1839 W. Beecher st.

AMONG NEW YORK RETAILERS

The first fall meeting of Ye Olde New York branch will be held September 17 at the Manhattan Opera House. If this new meeting place receives the approval of the members permanent arrangements will be made.

On September 5 Barney Light officially opened his new combination market, known as Barney's Food Center, Inc., at 1838 Amsterdam ave. The previous evening he entertained association members and friends in the meat trade. This complete new market is modernly-equipped throughout and will handle all food products.

With the passing of Labor Day, activities among the various branches will begin. The Ladies' Auxiliary will hold a meeting at the McAlpin Hotel at 2:30 p. m.; Brooklyn Branch will open in the evening of the same day in the K. of C. Institute, while the South Brooklyn Branch will have their opening the following Tuesday. The other

branches that have been holding monthly meetings will start on their regular schedule of two meetings a month. Eastern District Branch will conclude their summer activities with a picnic and prize bowling at Hofmann House Park, Glendale, September 15.

John Harrison, business manager of Brooklyn and South Brooklyn branches, has just returned from an auto trip to Saginaw, Mich., with his family.

MOCK DRUMSTICKS POPULAR

For some time meat retailers have made "mock drumsticks" of alternate pieces of pork and veal, impaled on a skewer. Now, however, the drumsticks are being made of ground pork and veal pressed into chicken-leg form. Special seasonings are used to flavor the product. Hamburger pressed into hearts, stars and other shapes is becoming increasingly popular, especially with New York restaurant trade.

WHOLESALE DRESSED MEAT PRICES

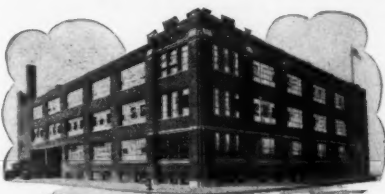
Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on September 5, 1935:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
(1) (300-500 lbs.) choice.....	\$17.00@18.00	\$18.00@19.00
Good	14.00@17.00	15.00@17.50
Medium	10.00@14.00	11.00@14.50
Common	9.00@10.00	10.00@11.00
STEERS:				
(500-600 lbs.) choice.....	17.00@18.00	18.00@19.00	18.00@19.00
Good	14.00@17.00	15.00@18.00	15.50@17.00
Medium	10.00@14.00	11.00@14.50	11.00@14.50
Common	9.00@10.00	10.00@11.00	10.00@11.00
STEERS:				
(600-700 lbs.) choice.....	17.00@18.50	18.50@19.50	18.00@19.00
Good	14.00@17.00	15.50@18.00	15.50@17.00
Medium	10.50@14.00	12.00@15.00	11.50@15.00	11.00@14.50
STEERS:				
(700 lbs. up) choice.....	17.50@18.50	18.00@19.00	18.50@19.50	18.00@19.00
Good	15.00@17.50	15.50@17.50	15.50@18.00	15.50@17.50
COWS:				
Good	10.00@12.00	11.50@12.50	11.50@12.50	12.00@12.50
Medium	9.00@10.00	10.50@11.50	10.00@11.50	10.00@11.50
Common	8.00@ 9.00	10.00@10.50	8.50@10.00	9.00@10.00
Fresh Veal and Calf:				
VEAL:				
(2) choice	15.50@16.50	16.00@17.00	18.00@19.00	16.00@17.00
Good	14.50@15.50	15.00@16.00	16.00@17.00	14.00@15.00
Medium	13.50@14.50	13.50@15.00	14.00@16.00	13.00@14.00
Common	12.00@13.50	11.50@13.50	12.00@14.00	12.00@13.00
Fresh Lamb and Mutton:				
LAMB:				
(38 lbs. down) choice.....	16.50@17.50	18.00@19.00	19.00@20.00	17.50@18.00
Good	15.50@16.50	17.00@18.00	18.00@19.00	16.50@17.50
Medium	14.50@15.50	16.00@17.00	16.50@18.00	15.00@16.00
Common	13.00@14.50	14.50@16.00	15.00@16.00	13.00@15.00
LAMB:				
(39-45 lbs.) choice.....	16.50@17.50	18.00@19.00	19.00@20.00	17.50@18.00
Good	15.50@16.50	17.00@18.00	18.00@19.00	16.50@17.50
Medium	14.50@15.50	16.00@17.00	16.50@18.00	15.00@16.00
Common	13.00@14.50	14.50@16.00	15.00@16.00	13.00@15.00
LAMB:				
(46-55 lbs.) choice.....	16.50@17.50	17.00@18.00	18.50@19.50	17.00@17.50
Good	15.50@16.50	16.00@17.00	17.50@18.00	16.50@17.00
MUTTON:				
(Ewe) (70 lbs. down) good.....	8.50@ 9.50	8.50@ 9.50	8.50@10.00	9.00@10.00
Medium	7.50@ 8.50	7.50@ 8.50	7.50@ 8.50	8.00@ 9.00
Common	6.50@ 7.50	6.50@ 7.50	6.00@ 7.00	7.00@ 8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. avg.....	25.50@27.00	26.00@27.00	26.00@27.00	24.00@26.00
10-12 lbs. avg.....	24.50@26.00	25.50@26.50	25.00@26.00	24.00@25.00
12-15 lbs. avg.....	22.00@24.00	22.50@23.50	23.00@24.00	22.00@23.00
16-22 lbs. avg.....	18.50@20.00	20.00@22.00	21.00@22.00	20.00@21.00
SHOULDERS: N. Y. Style: Skinned:				
8-12 lbs. avg.....	19.00@21.00	20.00@22.00	19.50@21.00
PICNICS:				
6-8 lbs. avg.....	19.50@20.50
BUTTS: Boston Style:				
4-8 lbs. avg.....	22.50@24.00	24.00@26.00	22.50@25.00

(1) Includes heifer 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago.

Hog, Sheep, Beef Casings
Certified Casing Color

Shurstitch Sewed Casings
Special Hereford Flour



INDEPENDENT CASING COMPANY

1335 West Forty-Seventh Street, Chicago, Illinois

LONDON NEW YORK CHICAGO HAMBURG WELLINGTON

BRECHT
HOG BEEF SHEEP
CASINGS
The Brecht Corporation
New York
Buenos Aires
Hamburg
St. Louis

THE
CASING HOUSE
BERTH. LEVI & Co., Inc.
ESTABLISHED 1881
NEW YORK CHICAGO LONDON
BUENOS AIRES HAMBURG WELLINGTON

PATENT Sewed Casings

Manufactured Under Sol May Methods

by the Pioneers
of Sewed Sausage Casings

PATENT Casing Company

617-23 West 24th Place

Hog Bungs
Hog Bung Ends
Beef Middles
Rounds
Bladders

Chicago, Illinois

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

Harry Levi & Company, Inc.

Importers and Exporters of

Sausage Casings

625 Greenwich Street

NEW YORK, N. Y.

723 West Lake Street

CHICAGO, ILL.

Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** Exporters

CHICAGO, U. S. A.

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.		Week ended Sept. 4, 1935.		Cor. week, 1934.	
Prime native steers—		19	@20	13 1/4	@14
400-600		18	@19	14 1/4	@15
600-800		18 1/2	@19 1/2	14	@14 1/4
800-1000		18 1/2	@19 1/2		
Good native steers—					
400-600		18	@18 1/4	12	@13
600-800		17 1/2	@18 1/4	13	@13 1/4
800-1000		17 1/2	@18 1/4	14 1/4	@15 1/4
Medium steers—					
400-600		15 1/2	@16 1/4	12	@13
600-800		16	@17	12	@13
800-1000		16 1/2	@17	13	@14
Heifers, good, 400-600		16 1/2	@17	13	@14
Cows, 400-600		9 1/2	@13	6 1/2	@10
Hind quarters, choice			@24		@19
Fore quarters, choice			@16		@12

Beef Cuts.

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	@34	@37
Steer loins, No. 2	@31	@34
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	@44	@50
Steer short loins, No. 2	@39	@45
Steer loin ends (hips)	@25	@25
Steer loin ends, No. 2	@24	@22
Cow loins	@20	@22
Cow short loins	@25	@28
Cow loin ends (hips)	@16	@17
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	@25	unquoted
Steer ribs, No. 2	@24	@22
Cow ribs, No. 1	@12	@12
Cow ribs, No. 3	@10	@10
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	@17 1/2	@14 1/4
Steer rounds, No. 2	@17	@14
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	@12	@12
Steer chuck, No. 2	@11 1/4	@11
Cow rounds	@14 1/4	@10
Cow chuck	@9 1/4	@9
Steer plates	@12 1/4	@9
Medium plates	@11 1/4	@9
Briskets, No. 1	@16	@13
Steer navel ends	@9 1/4	@8
Cow navel ends	@8	@7
Fore shanks	@7	@7
Hind shanks	@6	@6
Strip loins, No. 1	@65	@60
Strip loins, No. 2	@55	@50
Sirloin butts, No. 1	@35	@32
Sirloin butts, No. 2	@23	@20
Beef tenderloins, No. 1	@65	@70
Beef tenderloins, No. 2	@60	@65
Rump butts	@14 1/4	@18
Flank steaks	@22	@19
Shoulder clods	@14 1/4	@10
Hanging tenderloins	@14	@7 1/2
Insides, green, 5@8 lbs.	@14	@11
Outsides, green, 5@8 lbs.	@13 1/4	@9
Knuckles, green, 5@8 lbs.	@14	@9

Beef Products.

Brains (per lb.)	@6	@7
Hearts	@12	@6
Tongues	@21	@17
Sweetbreads	@21	@16
Ox-tail, per lb.	@10	@8
Fresh tripe, plain	@10	@4
Fresh tripe, H. C.	@12 1/2	@7
Livers	@18	@13
Kidneys, per lb.	@11	@8

Veal.

Choice carcass	16	@16 1/4	13	@14
Good carcass	14	@15	10	@12
Good saddles	17	@20	13	@17
Good racks	12	@14	10	@12
Medium racks		@12	6	@9

Veal Products.

Brains, each	@10	@7
Sweetbreads	@35	@34
Calf livers	@32	@35

Lamb.

Choice lambs	@19	@15
Medium lambs	@18	@13
Choice saddles	@21	@18
Medium saddles	@19	@16
Choice fores	@15	@12
Medium fores	@14	@11
Lamb fries, per lb.	@31	@26
Lamb tongues, per lb.	@15	@12
Lamb kidneys, per lb.	@20	@25

Mutton.

Heavy sheep	@6	@3
Light sheep	@9	@6
Heavy saddles	@9	@4
Light saddles	@9	@9
Heavy fores	@5	@2
Light fores	@6	@5
Mutton legs	@10	@10
Mutton loins	@8	@8
Mutton stew	@4	@3
Sheep tongues, per lb.	@12 1/4	@12
Sheep heads, each	@10	@10

Fresh Pork, etc.

Pork loins, 8@10 lbs. avg.	@25	@23
Picnic shoulders	@18	@13
Skinned shoulders	@20	@15 1/4
Tenderloins	@40	@32
Spare ribs	@17	@13
Back fat	@18	@13 1/4
Boston butts	@25	@20
Boneless butts, cellar trim.		
2@4	@20	@22
Hocks	@13	@10
Tails	@14	@8
Neck bones	@8	@5
Slip bones	@14	@9
Blade bones	@16	@10
Pigs' feet	@6	@4
Kidneys, per lb.	@13	@8
Livers	@16	@8
Brains	@10	@8
Ears	@5	@6
Snouts	@10	@8
Heads	@8 1/4	@7 1/4
Chitterlings	@6	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@31 1/4	@25 1/4
Country style sausage, fresh in blk.	@25 1/4	@23 1/4
Country style sausage, fresh in bulk	@23 1/4	@21 1/4
Country style sausage, smoked	@27 1/4	@24 1/4
Frankfurters in sheep casings	@24 1/4	@21 1/4
Frankfurters in hog casings	@24 1/4	@21 1/4
Bologna in beef middles, choice	@16 1/4	@13 1/4
Bologna in beef middles, choice	@17	@14 1/4
Liver sausage in beef rounds	@21 1/4	@18 1/4
Liver sausage in hog bungs	@21 1/4	@18 1/4
Smoked liver sausage in hog bungs	@21 1/4	@18 1/4
Head cheese	@20 1/4	@17 1/4
New England luncheon specialty	@20 1/4	@17 1/4
Mixed luncheon specialty, choice	@20 1/4	@17 1/4
Tongue sausage	@32	@24 1/4
Blood sausage	@21 1/4	@18 1/4
Sausage	@21 1/4	@18 1/4
Pollard sausage	@22 1/4	@19 1/4

DRY SAUSAGE

Cervelat, choice, in hog bungs	@41	@38
Thuringer cervelat	@22	@19
Farmer	@31	@28
Holsteiner	@28	@25
R. C. salami, choice	@37	@34
Milano salami, choice, in hog bungs	@38	@35
B. C. salami, new condition	@38	@35
Frissae, choice, in hog middles	@36	@33
Genoa style salami	@46	@43
Pepperoni	@37	@34
Mortadella, new condition	@24	@21
Capicola	@32	@29
Italian style hams	@38	@35
Virginia hams	@38	@35

SAUSAGE MATERIALS

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	@18	@15
Special lean pork trimmings	@20	@17
Extra lean pork trimmings	@22	@19
Pork cheek meat	@17 1/4	@14 1/4
Pork hearts	11 1/4	@12
Pork livers	@13	@10
Native boneless bull meat (heavy)	@11	@8
Shank meat	10 1/4	@10 1/4
Boneless chucks	10	@10
Beef trimmings	9	@9 1/4
Beef cheeks (trimmed)	@84	@74
Dressed canners, 350 lbs. and up	@74	@64
Dressed cutter culls, 400 lbs. and up	@8	@8
Dr. bologna bulls, 600 lbs. and up	@8 1/4	@7 1/4
Pork tongues, canner trim, S. P.	@14	@11

SAUSAGE IN OIL

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$7.00	
Large tins, 1 to crate	7.75	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	8.00	
Large tins, 1 to crate	8.75	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	7.25	
Large tins, 1 to crate	8.00	

BARRELED PORK AND BEEF

Mess pork, regular	@37.00	
Family back pork, 24 to 34 pieces	@38.50	
Family back pork, 35 to 45 pieces	@38.00	
Clear back pork, 40 to 50 pieces	@34.50	
Clear plate pork, 25 to 35 pieces	@32.50	
Bean pork	@36.00	
Brisket pork	@42.00	
Plate beef	@25.00	
Extra plate beef, 200-lb. bbl.	@26.00	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	19.50	
Lamb tongue, short cut, 200-lb. bbl.	40.00	
Regular tripe, 200-lb. bbl.	20.00	
Honeycomb tripe, 200-lb. bbl.	25.00	
Pocket honeycomb tripe, 200-lb. bbl.	28.00	

DRY SALT MEATS

Clear bellies, 18@20 lbs.	@18 1/4	
Clear bellies, 14@16 lbs.	@18	
Rib bellies, 25@30 lbs.	@18 1/4	
Fat backs, 10@12 lbs.	@17 1/4	
Fat backs, 14@16 lbs.	@17 1/4	
Regular plates	@16 1/4	
Jowl butts	@16 1/4	

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs. parchment paper	28 1/4	@29 1/4
Fancy skd. hams, 14@16 lbs. parchment paper	30	@31
Standard reg. hams, 14@16 lbs. plain	27 1/4	@28 1/4
Picnics, 4@8 lbs., short shank, plain	22 1/4	@23 1/4
Picnics, 4@8 lbs., long shank, plain	21 1/4	@22 1/4
Fancy bacon, 6@8 lbs., parchment paper	35	@36
Standard bacon, 6@8 lbs., plain	33	@34
No. 1 beef ham sets, smoked—		
Knides, 8@12 lbs.	26	@27
Outsides, 5@9 lbs.	22	@23
Knuckles, 5@9 lbs.	23	@24
Cooked hams, choice, skin on, fattened	41	
Cooked hams, choice, skinless, fattened	45	
Cooked picnics, skin on, fattened	43	
Cooked picnics, skinless, fattened	43	
Cooked loin roll, smoked	44	

LARD

Prime steam, cash, Bd. Trade	@15.00	
Prime steam, loose, Bd. Trade	@16.20	
Refined lard, tierces, f.o.b. Chgo.	@17 1/4	
Kettle rend., tierces, f.o.b. Chgo.	@15	
Leaf kettle rendered, tierces		
f.o.b. Chicago	18	
Neutral, in tierces, f.o.b. Chicago	18 1/4	
Compound, veg., tierces, c.a.f.	18 1/4	

OLEO OIL AND STEARINE

Extra oleo oil	12	@12 1/4
Prime No. 2 oleo oil	11 1/4	@11 1/4
Prime oleo stearine, edible	10 1/4	@11

TALLOW AND GREASES

Edible tallow	9 1/4	@10
Prime packers' tallow	7	@7 1/4
No. 1 tallow, 10% f.o.b. Chgo.	6	@6 1/4
Special tallow	8 1/4	@8 1/4
Choice white grease	8	@8 1/4
A-White grease, maximum 5% acid	7 1/4	@7 1/4
B-White grease, maximum 5% acid	6 1/4	@6 1/4
Yellow grease, 10@15%	6 1/4	@6 1/4
Brown grease, 40% f.a.	5 1/4	@5 1/4

ANIMAL OILS

Prime edible	@19	
Prime inedible	@13 1/4	
Headlight	@13 1/4	
Prime W. S.	@13 1/4	
Extra W. S.	@12 1/4	
Extra lard oil	@12 1/4	
Extra No. 1	@11	
No. 1 lard oil	@10 1/4	
No. 2 lard oil	@10 1/4	
Acidless tallow	@10 1/4	
20% neatfoot	@10 1/4	
Pure neatfoot	@13 1/4	
Special neatfoot	@13 1/4	
Extra neatfoot	@11 1/4	
No. 1 neatfoot	@11 1/4	

Oil weights 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt	8 1/4	@8 1/4
White, deodorized, in bbls., f.o.b. Chgo.	11	@11 1/4
Yellow, deodorized	11	@11 1/4
Soap stock, 50% f.a., f.o.b. mills	14 1/2	@15
Soya bean oil, f.o.b. mills	7.50	@8
Corn oil, in tanks, f.o.b. mills	8	@8 1/4
Coconut oil, seller's tanks, f.o.b. coast	3 1/4	@3 1/2
Refined in bbls., f.o.b. Chicago	10 1/4	@10 1/4

OLEOMARGARINE

White animal fat, margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@14 1/4	
Nut, 1-lb. cartons, f.o.b. Chicago	@12 1/4	
Puff paste	@14	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrate of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....	\$9.10	
5 or more bbls. delivered.....	8.95	
Salt peter, 1 to 4 bbls. f.o.b. N. Y.:		
Del. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62 1/2	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	8.62 1/2	8.35
Salt per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.96	
Medium, air dried.....	6.46	
Medium, kiln dried.....	10.96	
Rock.....	6.782	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans.....	\$3.20	
Second sugar, 96 basis.....	\$3.10	
Standard gran., f.o.b. refiners (92%).....	\$4.00	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	\$4.00	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	\$4.50	

SPICES

(Basis Chicago, original bbls., bags or bales).

	Whole.	Ground.
Allspice Prime.....	8 1/2	10
Resifted.....	9 1/2	10 1/2
Chili Pepper, Fancy.....	24	24
Chili Powder, Fancy.....	23 1/2	23 1/2
Cloves, Ambroya.....	22	22
Madagascar.....	14	17
Zanzibar.....	15	18
Ginger, Jamaica.....	18	20 1/2
African.....	62	11 1/2
Mace, Fancy Banda.....	62	67
East India.....	55	60
E. I. & W. I. Blend.....	50	50
Mustard Flour, Fancy.....	24	24
No. 1.....	15	15
Nutmegs, Fancy Banda.....	24	24
East India.....	20	20
E. I. & W. I. Blend.....	17	17
Paprika, Extra Fancy.....	24	24
Fancy.....	23	23
Hungarian.....	27	27
Peppina Sweet Red Pepper.....	22 1/2	22 1/2
Pepper, Cayenne.....	22	22
Red Pepper No. 1.....	16 1/2	16 1/2
Pepper, Black Aleppy.....	9 1/2	11
Black Tellicherry.....	10 1/2	10 1/2
Black Tellicherry.....	10 1/2	10 1/2
White Java Muntok.....	12 1/2	12 1/2
White Singapore.....	13	14 1/2
White Packers.....	14	14

SEEDS AND HERBS

	Whole.	Sausage.
Caraway Seed.....	9	11
Celery Seed.....	31	36
Comino Seed.....	10	19 1/2
Coriander Morocco Bleached.....	7 1/2	8
Coriander Morocco Natural No. 1.....	6	8
Mustard Seed, Cal. Yellow.....	8 1/2	10 1/2
American.....	7 1/2	9 1/2
Marjoram, French.....	31	35
Oregano.....	11	11
Sage, Dalmation Fancy.....	7	8
Dalmation No. 1 Fancy.....	6 1/2	8 1/2

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)	
Beef Casings:	
Domestic rounds, 180 pack.....	\$25
Domestic rounds, 140 pack.....	\$35
Export rounds, wide.....	\$50
Export rounds, medium.....	\$32
Export rounds, narrow.....	\$37
No. 1 weasands.....	\$4
No. 2 weasands.....	\$62
No. 1 bungs.....	\$69
No. 2 bungs.....	\$65
Middles, regular.....	\$30
Middles, select, wide, 2 1/2 in. diam.....	\$40
Middles, select, extra wide, 2 1/2 in. and over.....	75
Dried bladders:	
12-15 in. wide, flat.....	85
10-12 in. wide, flat.....	70
8-10 in. wide, flat.....	50
6-8 in. wide, flat.....	25
Hog casings:	
Narrow, per 100 yds.....	2.50
Narrow, special, per 100 yds.....	2.35
Medium, regular.....	2.25
Wide, per 100 yds.....	1.80
Extra wide, per 100 yds.....	1.25
Export bungs.....	.29
Large prime bungs.....	.22
Medium prime bungs.....	.12
Small prime bungs.....	.12 1/2
Middles, per set.....	.18
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black iron hoops.....	\$1.35 @1.87 1/2
Oak pork barrels, black iron hoops.....	1.25 @1.27 1/2
Ash pork barrels, galv. iron hoops.....	1.42 1/2 @1.45
Oak pork barrels, galv. iron hoops.....	1.32 1/2 @1.35
White oak ham tierces.....	2.12 1/2 @2.15
Red oak lard tierces.....	1.87 1/2 @1.90
White oak lard tierces.....	1.97 1/2 @2.00

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good, 1,378-1,556 lb. grassers.....	\$10.25 @10.50
Steers, medium, 1,183-1,497 lbs.....	8.50 @10.15
Cows, common and medium.....	5.00 @ 6.25
Bulls.....	6.00 down

LIVE CALVES

Vealers, choice.....	@12.00
Vealers, medium.....	\$ 9.00 @10.00
Vealers, common.....	@ 5.00

LIVE LAMBS

Lambs, choice and good.....	@10.00
Lambs, medium.....	\$ 7.50 @ 9.50
Lambs, common.....	6.00 @ 6.25

LIVE HOGS

Hogs, 190-200 lb. average, choice and good.....	@11.75
---	--------

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	19 @20 1/2
Choice, native, light.....	19 @20 1/2
Native, common to fair.....	17 @18 1/2

Western Dressed Beef.

Native steers, 600 @800 lbs.....	19 1/2 @20 1/2
Native choice yearlings, 440 @600 lbs.....	19 @20
Good to choice heifers.....	17 @18
Good to choice cows.....	15 @16
Common to fair cows.....	14 @14
Fresh bologna bulls.....	11 @12

BEEF CUTS

	Western.	City.
No. 1 ribs.....	25 @27	26 @27
No. 2 ribs.....	23 @24	23 @24
No. 3 ribs.....	18 @20	19 @21
No. 1 loins.....	30 @32	32 @33
No. 2 loins.....	26 @28	28 @30
No. 3 loins.....	22 @24	22 @24
No. 1 hinds and ribs.....	22 @24	23 @25
No. 2 hinds and ribs.....	19 @21	21 @23
No. 1 rounds.....	18 @18	19 @19
No. 2 rounds.....	17 @17	18 @18
No. 3 rounds.....	16 @16	17 @17
No. 1 chucks.....	16 @16	17 @18
No. 2 chucks.....	16 @16	15 @16
No. 3 chucks.....	14 @15	15 @16
Bolognas.....	11 1/2 @12 1/2	12 @13
Rolls, reg. 6 @8 lbs. avg.....	23 @25	24 @26
Rolls, reg. 4 @6 lbs. avg.....	18 @20	19 @21
Tenderloins, 4 @6 lbs. avg.....	60 @60	60 @60
Tenderloins, 5 @6 lbs. avg.....	50 @50	50 @50
Shoulder clods.....	12 @14	13 @15

DRESSED VEAL

Good.....	17 @18
Medium.....	18 @17
Common.....	13 @15

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	19 @20
Lambs, good.....	18 @18
Lambs, medium.....	17 @18
Sheep, good.....	11 @12
Sheep, medium.....	8 @11

DRESSED HOGS

Hogs, good to choice.....	\$19.50 @20.50
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FRESH PORK CUTS

Pork loins, fresh, Western, 10 @12 lbs.....	25 @26
Pork tenderloins, fresh.....	30 @35
Pork tenderloins, frozen.....	30 @32
Shoulders, Western, 10 @12 lbs. avg.....	20 @21
Butts, boneless, Western.....	25 @26
Butts, regular, Western.....	24 @25
Hams, Western, fresh, 10 @12 lbs. avg.....	24 @25
Picnic hams, Western, fresh, 6 @8 lbs. average.....	18 @19
Pork trimmings, extra lean.....	22 @23
Pork trimmings, regular 50% lean.....	18 @19
Spareribs.....	17 @18

SMOKED MEATS

Regular hams, 8 @10 lbs. avg.....	30 @31
Regular hams, 10 @12 lbs. avg.....	30 @31
Regular hams, 12 @14 lbs. avg.....	29 1/2 @30
Skinned hams, 10 @12 lbs. avg.....	31 @32
Skinned hams, 12 @14 lbs. avg.....	31 @32
Skinned hams, 16 @18 lbs. avg.....	30 @31
Skinned hams, 18 @20 lbs. avg.....	29 1/2 @30
Picnics, 4 @6 lbs. avg.....	24 @25
Picnics, 6 @8 lbs. avg.....	22 1/2 @23
City pickled bellies, 8 @12 lbs. avg.....	25 @27
Bacon, boneless, Western.....	36 @37
Bacon, boneless, city.....	35 @36
Rollettes, 8 @10 lbs. avg.....	23 @24
Beef tongue, light.....	23 @25
Beef tongue, heavy.....	25 @27

FANCY MEATS

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	14c a pound
Mutton kidneys.....	5c each
Livers, beef.....	27c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT

Shop fat.....	@2.00 per cwt.
Breast fat.....	@2.75 per cwt.
Edible suet.....	@4.25 per cwt.
Inedible suet.....	@3.00 per cwt.

GREEN CALFSKINS

	5-9 9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	15	2.10	2.25	2.30
Prime No. 2 veals.....	14	1.85	2.10	2.15
Buttermilk No. 1.....	12	1.80	1.95	2.00
Buttermilk No. 2.....	11	1.70	1.85	1.90
Branded grubby.....	7	1.05	1.20	1.25
Number 3.....	7	1.05	1.20	1.25

BONES, HOOFS AND HORNS

Round shin bones, avg., 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg., 40 to 45 lbs., per 100 pieces.....	@ 65.00
Black or striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @200.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@25 1/2	@26
Creamery (90-91 score).....	24 1/2 @25	
Creamery firsts (88-89 score).....	23 1/2 @24	

EGGS.

Extra firsts.....	26 @26 1/2
Firsts (fresh).....	25 1/2 @26
Standards.....	@30 1/2

LIVE POULTRY.

Fowls.....	11 @21	13 @22
Broilers.....	15 @20	18 @23
Fryers.....	17 @19	
Spring.....	17 @20	
Turkeys.....	11 @14	17 @23
Ducks.....	8 @17 1/2	11 @16
Geese.....	6 @13	@13

DRESSED POULTRY.

Fryers, 31-42, fresh.....	23 @24 1/2	23 @24
Roasters, 43-54, fresh.....	23 @23 1/2	26 @28 1/2
Roasters, 55 & up, fresh.....	27 1/2 @28	@28 1/2
Fowls, 31-47.....	19 @21 1/2	20 1/2 @22 1/2
48-59.....	22 1/2 @23 1/2	23 1/2 @24 1/2
60 and up.....	22 1/2 @23	@26

BUTTER AT FIVE MARKETS

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia, and San Francisco, week ended Aug. 29, 1935:

	Aug. 23	24	26	27	28	29
Chicago.....	24 1/2	24 1/2	24 1/2	24 1/2	25	25 1/2
New York.....	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2	26
Boston.....	26	26	26	26	26 1/2	27
Phila.....	26 1/2	26 1/2	26 1/2	26 1/2	26 1/2	27
San Fran.....	27 1/2	27 1/2	27 1/2	27 1/2	28	28 1/2

Wholesale prices carlots—fresh centralized carlots—90 score at Chicago:

	24 1/2	24 1/2	24 1/2	24 1/2	25	25
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1935.
Chicago.....	44,157	46,125	51,124	2,338,074
N. Y.....	45,845	48,802	55,297	2,339,024
Boston.....	15,126	15,468	20,207	841,858
Phila.....	16,171	19,250	17,749	800,631

Total 121,299 129,645 144,377 6,319,587 6,526,986

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
Aug. 29.				
Chicago.....	137,356	74,806	47,612,723	31,109,491
N. Y.....	211,526	256,915	19,082,010	9,538,370
Boston.....	11,878	87,123	7,002,182	5,180,299
Phila.....	2,580	60,000	4,457,697	3,758,738
Total.....	383,340	478,844	78,155,182	49,536,907

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Experienced Sausagemaker

Are you looking for a sausagemaker who has had long experience, German style, capable of taking complete charge of sausage department in small plant? Will go anywhere. W-915, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Sausagemaker with years of experience seeks position. Can produce highest quality sausage and loaves of all kinds. Specializes in German style sausage, jelly loaves and Canadian bacon. Also experienced in latest cures and methods. Can handle any size sausage plant. Now employed. W-107, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Executive and Manager

available October 1. 35 years old. Knows full line manufacturing sausage, curing meats, smoking. Handled branches for large packers all over. Sales promotion work; some foreign buying. Operated full line houses in largest cities, also acquainted with western operations. Experience, 16 years. Go anywhere, foreign or U. S., at good salary. W-109, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Important

Practical packinghouse executive will consider responsible position. Expert in packinghouse efficiency and economy. Qualified by years of practical experience and study to supervise, "attain and maintain efficiency," in all departments. Save any packer thousands of dollars annually, without additional cost. For further particulars, write W-110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Route Sales Promoter

Successful-record sausage and meat specialty sales promoter, available immediately. Ride with and instruct men to sell products from sales trucks. References past employers. Go anywhere in United States. Compensation for results shown and living drawing account. W-103, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Young man, age 30, desires position as sausagemaker. Has 12 years' experience producing all kinds of sausage. Can produce appealing products with profits, correct trouble and handle help. Married. References. W-917, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Sausage Foreman

Large Eastern sausage concern wants experienced working sausage foreman on quality goods. Must show experience as foreman with quality sausage concerns. W-998, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Miscellaneous For Sale

Turn Scraps Into Money

Fast seller! Many markets throughout southwestern states are finding perfected dog food formula good money maker. Uses waste scraps ordinarily thrown away. Guaranteed satisfaction or your money back. Mail \$1.00 for formula. EMIL BARTA, Phoenix, Arizona.

Equipment For Sale

Machinery and Equipment

Having purchased the packing plant of The Lancaster Packing Co., I have all the machinery and equipment to offer for sale. Anyone interested can get a complete list and description by writing, Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

Equipment for Sale

MACHINERY BARGAINS: 3—Mechanical Mfg. Meat Mixers, 1—M. & M. Hog, 1—Lard Filter Press, 2—Steam Tube Dryers, 6' x 35', 5—Cooking Kettles. Miscellaneous: Lard Rolls, Cutters, Rendering Tanks, Hammer Mills, Ice Machines, Boilers, Pumps, etc.

What Idle Machinery have you for sale?

CONSOLIDATED

PRODUCTS COMPANY, INC.

14-19 Park Row, New York City

Miscellaneous Wanted

Account Wanted

Progressive firm of brokers can handle good land and shortening account in Washington and Baltimore territory. Cans, tubs and packages. Contacting best buyers in both cities. Strictly brokerage arrangement. W-101, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Crackling Press

Wanted, one Hammermill crackling grinder in good condition. Capacity 2,000 pounds per hour. W-916, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Pig Skin Strips Wanted

We will pay 8c delivered Chicago for any quantities of D. S. back strips, measuring 5 inches by 15 inches and over, suitable for tanning. Will buy for either immediate or later shipment. Telegraph or write us your offerings.

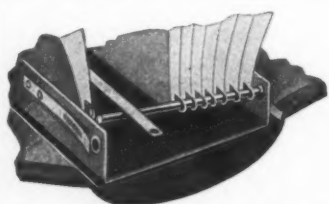
E. G. JAMES CO.

Provision Brokers.

332 S. La Salle St., Chicago, Ill.

A "Classified" advertiser who spent \$2 a week to secure an account wrote THE NATIONAL PROVISIONER:

"I have had more replies now than I can take care of." This is only one of many such letters we receive every day. Make your wants known on this page of opportunities.



No key, nothing to unscrew. Just slip them in place and they stay there until you want to take them out, and that is just as easy.

A COMPLETE VOLUME

of 26 issues of The National Provisioner can be easily kept for future reference to an item of trade information or some valuable trade statistics by putting them in our

NEW MULTIPLE BINDER

which is as simple as filing letters in the most ordinary file. The New Binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The Binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handsome addition to your library.

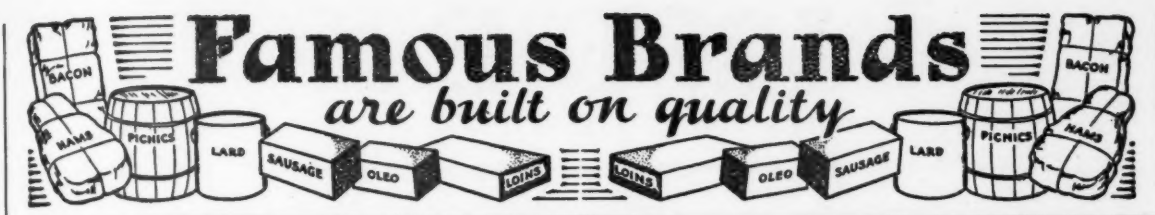
We want every subscriber of The National Provisioner to keep their copies from becoming lost or mutilated and are therefore offering you this New Multiple Binder at cost. Send us your name and address with \$1.50, plus 20c postage, and we will send the Binder.

Send your order today, to

THE NATIONAL PROVISIONER

407 South
Dearborn St.

Chicago, Ill.



JOHN MORRELL & Co.

"Since 1827"

General Offices
OTTUMWA, IOWA

Packing Plants { Ottumwa, Iowa
Sioux Falls, S. D.
Topeka, Kans.

Hams, Bacon
Lard, Sausage
Canned Foods



Beef, Pork
Veal, Mutton
Mince Meat



Philadelphia Scrapple a Specialty
John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.
New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

Paradise

Brand

Hams Bacon Lard

The
Theurer-Norton Provision

Company

CLEVELAND PACKERS OHIO



Main Office and Packing Plant
Austin, Minnesota

foods of Unmatched Quality



HAMS — BACON

LARD — SAUSAGE

SOUTHERN ROSE SHORTENING

The Wm. Schludenberg-T. J. Kurdle Co.
Meat Packers Baltimore, Md.



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



PORK PRODUCTS—SINCE 1876

The H. H. MEYER PACKING CO.

Cincinnati, Ohio

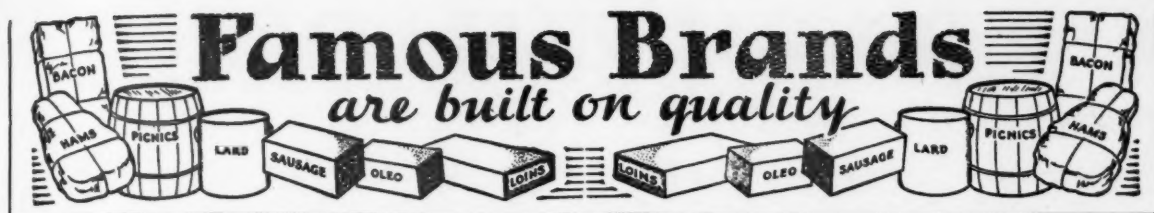
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Choicest
Sausage Material
and
Selected
Beef Cuts

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cans of Packing House Products

THE RATH PACKING CO., WATERLOO, IOWA

C. A. Durr Packing Co., Inc.

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Manufacturers of



**HAMS
BACON
FRANKFURTS**

**LARD
DAISIES
SAUSAGES**

QUALITY Pork Products That SATISFY

Schenk Bros



Managers

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The Columbus Packing Co.

PORK AND BEEF PACKERS

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*Slaughterers of Cattle, Hogs,
Lams and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION

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J. J. HARRINGTON & COMPANY

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Cracklings

Pulled Wool
Pickled Skins
Packer Hides

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Horns
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Selected Beef and Sheep Casings

43rd & 44th Streets
First Ave. and East River

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Straight and mixed cars



Krey's

St. Louis

Shippers of Straight and Mixed Cars

Pork — Beef — Sausage — Provisions

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New York Office—259 W. 14th St.

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C. A. BURNETTE CO.

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Hogs—Cattle—Calves

〔 We Specialize in Straight
Carloads of Dressed Hogs 〕

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Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
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REPRESENTATIVES:

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F. C. Rogers, Philadelphia

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CINCINNATI, O.

"AMERICAN BEAUTY"

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Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

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Beef, Veal, Bull Sausage Materials

boneless or straight carcass

Write or Wire for Quotations

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Dallas, Texas

KINGAN'S

"Reliable" Brand

HAMS — BACON — LARD — SAUSAGE
CANNED MEATS — OLEOMARGARINE
CHEESE — BUTTER — EGGS — POULTRY

A full line of Fresh Pork—Beef—Veal
Mutton and Cured Pork Cuts

Hides—Hair—Digester Tankage

KINGAN & Co.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845

Dold

NIAGARA BRAND

HAMS & BACON

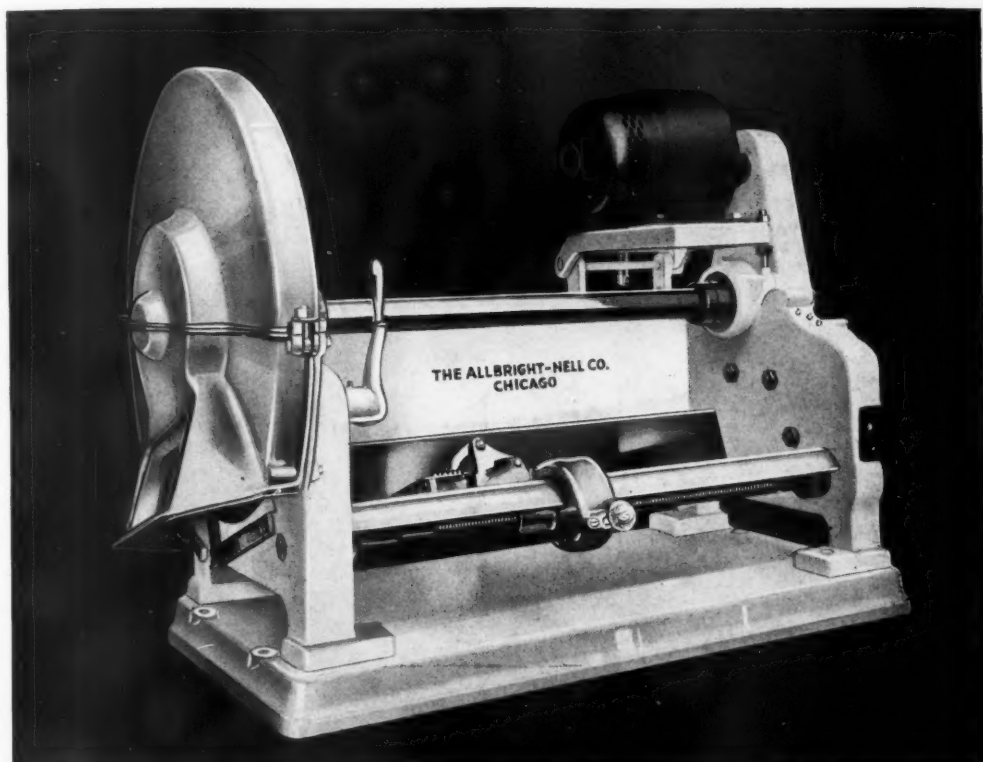
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BEEF — PORK — SAUSAGE — PROVISIONS

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BACON AND DRIED BEEF SLICER



MANY MECHANICAL FEATURES ASSURE UNIFORM SLICES

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For Atlas is a *specialized* gelatin, intended for one purpose only ...
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Transparent so the meats can look their very best.

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